# ROYAL COOKERY:

ORTHE

# Compleat Court-Cook.

CONTAINING THE

Choicest Receipts in all the several Branches of Cookery, viz. for making of Soops, Bisques, Olio's, Terrines, Surtouts, Puptons, Ragoos, Forc'd-Meats, Sauces, Patties, Pies, Tarts, Tansies, Cakes, Puddings, Jellies, &c.

#### · As likewise

Forty Plates, curiously engraven on Copper, of the Magnificent Entertainments at Coronations and Instalments; of Balls, Weddings, &c. at Court; as likewise of City-Feasts.

To which are added

Bills of Fare for every Month in the Year.

## By PATRICK LAMB, Esq;

Near Fifty Years Master-Cook to their late Majesties King Charles II. King James II. King William and Queen Mary, and Queen Anne.

The Third Edition, with considerable Additions, by a Gentleman, who was Cook to the above named Kings and Queens, and also to his present Majesty.

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M DCCXXXI.

#### THE

# PREFACE.

ERE there no other Reason for a Preface to this Trea-tise, the very Subject of it seems to bespeak one: For as it consists of a Set of Entertainments as nice and delicate as any Court or Country can boast of; so is it commons in the Case of Treats, besides the Preface of an Invitation, to dispose the suests into their several Places, and sometimes to prepare their Appetites, ty giving 'em, before-hand, a short Bill of Fare. In Compliance with which laudable Custom, I hope, I may be allowed, as far at least as the Parallel will bear, to introduce my Readers Treat; especially, since every Guest is

like to pay his Shot, before he has any Title to the Banquet. As for those severer Asceticks who keep Lent at Christmas, and weigh out their Diet by Drams and Scraples, it must not be expected they should purchase a Piece with so hungry a Title to it, as thinking, perhaps, that Luxury will thrive fast enough without study'd Receipts to season and recommend it. But as a vicious Palate is, by no Means, a proper Judge of Tastes, so were it agreat Pity, one or two peevish Cynicks should put Good Eating out of Countenance; especially, since the Author has not here undertaken to cock out an Art of Gluttony, or to teach the Rich and Lazy, how to grow fatter, by ranging Epicurilin under the several Heads of Fellies, Soops, &cc. but his chief Ann was to represent the Grandeur of the English Court and Nation, by an Instance which lay most within his Vicw and Province; the Magnificence, I mean, of those publick. Regales made on the more solemn Occasions of installing Princes on their Thrones,

## The Preface.

Thrones, of admitting Peers to their Honours, Amba adors to their Audiences, and Persons of Figure to the Nuptial Bed. Now these are Solemnities which call for good Looks and better. Chear than ordinary; what in other Cases might be justly term'd Profuseness; does, in this, change its Name, and become a Debt, both to Custom and Decency: And in Truth, no Kingdom in the World either deserves, or has acquir'd a better Name, on the score of a frank. and hospitable Genius, than this of Great Britain; for as the Soil it self has bless'd us with an amazing Plenty; so has God likewise bless d us with an Openness of Spirit to diffuse and scatter it, to all around us. Besides which, I may venture to lay, that our Credit and Esteem with Foreign Ministers, has, in some Measure, been built and supported en this foundation; for those whose short Residence among us, would not give them Leave to remark upon the nicer Parts of our Constitution, have yet gone avoay with such a Relish of our Magvisscence,

## The Preface.

nificence, as to lament their own Barrenness, whenever they reflected on the Flesh-

Pots they left behind them.

As for the Author of these Sheets, his Name and Character are so well known and established in all the Courts of Christendom, that I need observe no more of him, than that he maintain'd his Station at Court, and the Favour of sour succeeding Princes, for about Fifty Years together; which whoever does after him, may boast of being one of the two sortunate and long-livid Courtiers, which perhaps a Hundred Years before have not produc'd.

It remains only to say something of this third Edition, in which we have endeavour'd to make it of a more general Use than it was before, when it was calculated only for the Kitchens of Princes and Great Men, by adding a great Number of new Receipts, which not being so expensive as the others, may be useful in those of private Gentlemen likewise: But because many of the Receipts are of French Invention, we have

been obliged to make use of several Words and Expressions of that Language, for want of proper Terms in our own to express them by: Which that the English Reader may the better understand, it will not be amiss to explain some of them, that are not sufficiently explain'd in the Receipts. For Example:

Bards of Bacon are Slices of the Fat of a Flitch of Bacon cut the broad Way of the Flitch. How they are used will

be found in the Receipts.

Bisque is a Soop with a Ragoo in it. Blanc-manger signifies white Food;

a Sort of Felly so called.

Braise is a certain Way of stewing most Sorts of Fish as well as Flesh, which extreamly heightens the Tastes of them, and is very much in Vogue. The several Ways of it may be seen in the Receipts.

Court-Bouillon is a certain Way of

voiling any large Fish.

Entremets are the lesser Sort of Dish-

es that compose the Courses.

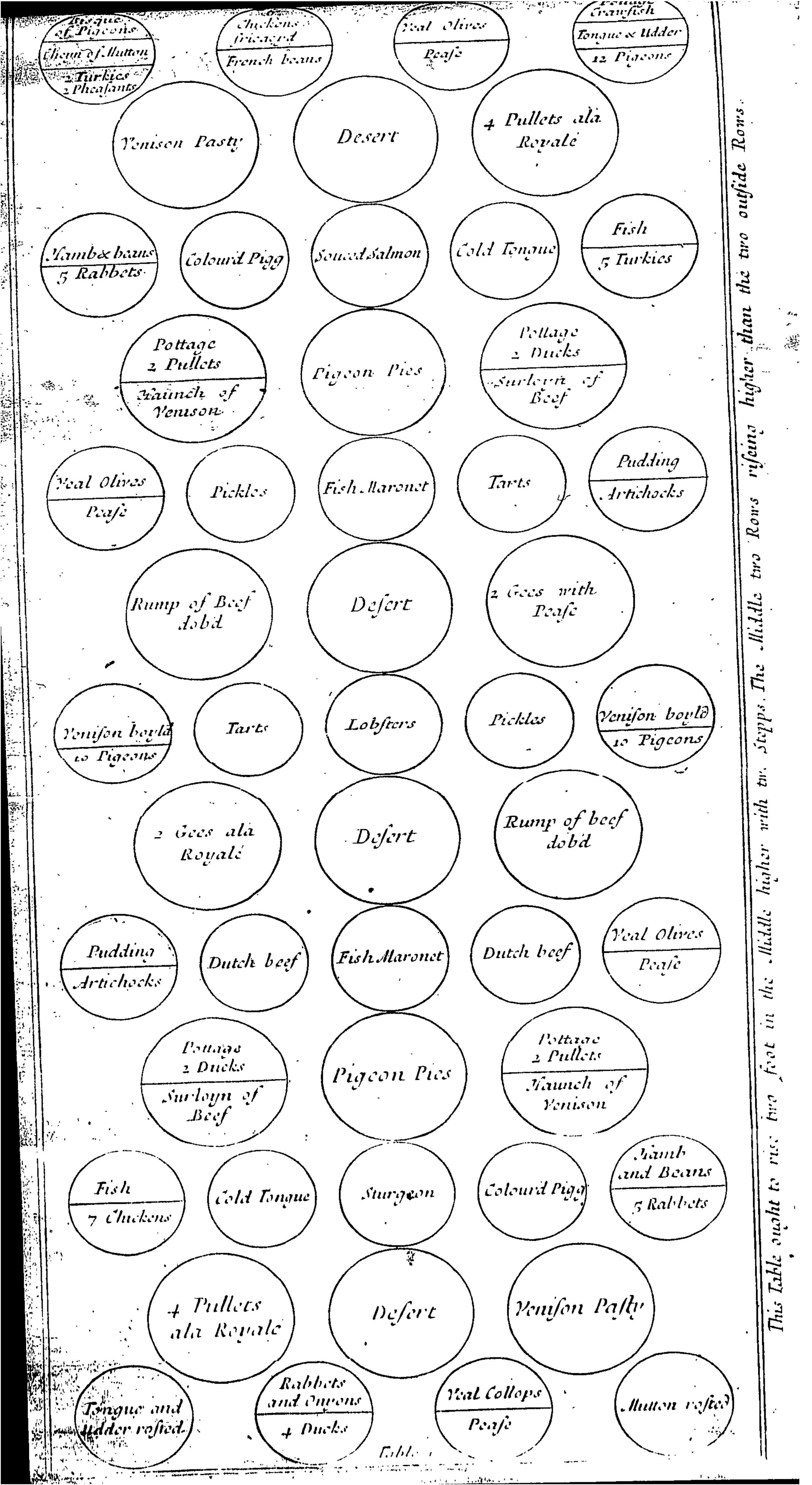
Hors-d'Oeuvres are the choice little Dishes

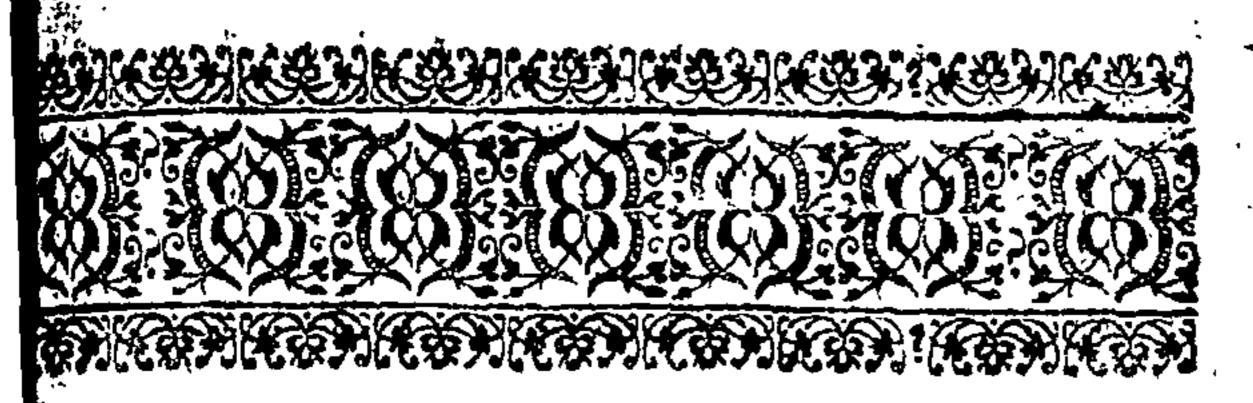
Dishes or Plates, that are served in between the Courses at Banquets or festival Entertainments.

Lardons are the little Bits of Bacon, Anchovies, Eels, &cc. that we use to

lard our Flesh or Fish withel.

Moreover, many of the Dishes have received their Names, either from the Princes or Persons of Quality at whise Tables they were first used; and we aware fond of them; such are those which in the Receipts are said to be dressed à la Reine, à la Dauphine, à la Maintenon, &c. Or from the Names of those famous Cooks who sirst invented that Way of dressing them; as, à la Sainte Menehout, à la Montizeur, &c. Or lastly, from the Names of the Soucces with which they are servid; as, à la Poivrade, à la Saingaraz, and many others.





# Royal Cookery.

ORTHÈ

# COURT-COOK.

A.

Amlet. See Eggs.

#### ÁNCHOVÍES



RE a small Sea-Fish, that being pickled in Salt, are brought to us in little Barrels. We commonly serve them in the Nature of Sallads, with Oyl and Vinegar or sliced Lemon,

Capers and Olives; and this is the off usual way of eating them. We make likese a Cullis of Anchovies that we call Ramolade,
sich serves as an Ingredient to several Ragoos,
well of Flesh as Fish; of which we shall say

nothing

# 2 A. The Compleat Court-Cook.

nothing here; having sufficiently explain'd the Method of making it in the several Places where it is proper to use it. Observe only that you may fry the Bones of the Anchovies you have made use of, having first dipp'd them in a Batter, made of Flower and Water, one or two Eggs and a Bit of melted Butter, all mingled together. You may employ them either as Garniture for other Things, or serve them for Hors-d'oeuvres with fry'd Parily and Orange. To keep Anchovies you need only cover them two Inches thick with Bay-Salt.

The best way to make a Sallet of Anchovies.

Wash them in fair Water or Wine till the Liquor be clear; then dry them with a Linen Cloth: Take off the Tails and Fins, slip them from the Bones, and having laid them in a Plate, garnish them with young Onions, Parsley, Slices of Lemon, and Beet-Roots: Then beat up some fweet Oil with Lemon-Juice, and pour it in the Anchovies.

To make Anchovy-Source for Roaft-Meat.

Wash, bone and mince the Anchovies; put them into a Sauce-pan with a thin Cutlet of Veal, and another of a Ham of Bacon: Season this with Pepper, heat it hot, then put to it a little Vinegar, and use it.

#### ANDOULIANS and ANDOUILLETS

#### To make Andoulians.

Ake the Guts of a Hog, turn and scour them; then lay them to soak in Water 24 Hours: After this wipe them dry, and turn the

# The Compleat Court-Cook. A.

T.

fat Side outwards; then take some Sage and chop it small; some Salt, Pepper, Cloves, Mace and Coriander-Seed, and pound them in a Mortar; mix all these together, and season the fat Sides of the Guts; then turn that Side inward again, and draw one Gut over another to what Bigness you think sit. Then boil them in fair Water, with a Picce of Bacon, Salt and Spice: Tie them sast at both Ends, and make them of what Length you please.

To make Andouillets.

Mince some Veal, Bacon, sweet Herbs and the Yolks of Eggs; season it with Pepper, Salt, grated Nutmeg, and beaten Cinnamon, so as to give it a fine Colour: Make them up like Chitterlings, then roast them on a small Spit between Slices of Bacon; keep bassing them with their own Dripping, and with the Yolks of Eggs, and some Crums of Bread, now with one and then with the other, to give them a fine Crust; serve them up with Mutton-Gravy and Lemon-Juice: Garnish'd with fry'd Parsly.

#### APPLES.

#### To make Pupton of Apples.

Armelade the Apples with Sugar and Cinnumon; then add four or five Yolks of Egg; a handful of grated Bread, a Piece of Butter; so form it as you please; or you may put in stew'd Pears or Cherries, according to the Season of the Year. So bake it an Hour, and turn it ipside Lown on a Plate for the second Course.

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To stew Golden Pippins or other Apples.

Cut the Ends of your Pippins, and cut them in two, cut out the Core or Heart, place them in: a Sauce-pan with the cut Sides down, in an English Quart of Water, the Bigness of an Egg of Sugar, a Piece of the Rind of a Lemon, entin fmall Threads, about two Inches long each, as big as your Finger of Cinnamon; cover it down with a Sheet of Writing-Paper, close to your Liquors let them simmer over a gentle Fire two Hours,till they are very tender. Serve them hot or cold for a Plate or little Dish. You must remember to pare the Skins off before you stew them. If it is right Golden Pippin, they will be as whole after they are stew'd as before, and as tender as Pap Place them handsomely on your Plate with Spoors; hay betwixt each of them a Slice of you cut Lemon-Peel; pour over them as much of you Syrrup as your Plate will gently hold, scrape all tle Sugar round. So serve it. It is proper forth second Course or Supper.

#### To take Apples red the best Way.

Having pared the Apples and taken out to Cores, slice them very thin; then put about Ounces of Sugar (more or less according to to Tartness of the Apples) to about a Pound-weig of Apples; then take about three Penny-worth Cochincal; beat it very small, and mix it with to Apples; add to this a small Stick of Cinnamo put them into Paste; when baked, butter the Pand put in a little Rose-water:

#### To make Apple Pancakes.

Having pared the Apples and cut them in rot Slices, fry them in fresh Butter; then beat

# The Compleat Court-Cook. A.

Ginger, Nutmeg and Cinnamon, all well beaten, of each two Drachms, with fix Ounces of powder'd Sugar: Pour the Batter on them, and when fry'd, sprinkle them with Rose-Water, and dust them over with Sugar.

#### To make an Apple Tansy,

Having pared and cut the Apples in thin round slices, beat ten Eggs with a Quart of Cream and the Juice of Spinage and Tanly, of each a Quarter of a Pint, and a Spoonful of Rose-Water: When all these are beaten together, pour them on the Apples.

To make Black-Caps.

Take twelve good Pippins, cut them in two, cut out the Cores, place them on a Mazarine or Patty-pan with the Skin on, and cut Side down; put to them four Spoonfuls of Water, scrape over them some Loaf-Sugar; clap them into a pretty hot Oven, or under a Baking-Cover, till the Skins are burnt black a little in the middle Part, and the Apples tender, which will be in three Quarters of an Hour, if your Oven is very hot. Take care it is not a Pewter Mazarine. So dish them up for a little Dish or Plate. Scrape a little Sugar over them. They are proper for second Course for Supper. Or you may garnish your stew'd Pippins with them. So serve them.

#### To make a Pippin-Fraize.

Pare six Pippins, and cut out the Cores with a m-knife; cut them in thick Slices as for Fritin, or rather thicker, and sry them in a little wify'd Butter, turn them once, keep'em as whole

# 6 A. The Compleat Court-Cook.

as you can; when they are tender, lay them on a Sieve with your Knife, that the Fat may run from them; and make a Batter as follows: For a Plate, take five Eggs, keeping out two Whites; beat them up with a Handful of Flower, half a Pint of Cream, a little Salt, as big as the Yolk of an Egg of Sugar; make your Batter of the Thick. ness betwixt a Fritter and a Pancake, and put into it as big as half an Egg of Butter, and put it over the Fire; then pour in half your Batter; when it is a little baked, place your fry'd Apples thick all over it; then pour over them the rest of your Batter; keep doing softly till your Batter is of the Thickness that you can turn it with a Plate; then turn it once or twice till your Palle is throughly bak'd, and serve it on Plates or little Dishes, for second Course or Supper, scraping over it a little Sugar.

#### ARTICHOKES

RE used in Ragoos and Giblet-Pyes: We likewise serve them in Plates or little Dilhes dressed in the several Ways following.

#### To force Artichokes.

Boil them, take out the Bottoms, and fry them with drawn Eggs, Marrow, a little Sewet, grated Bread, and beaten Pepper and Salt. So force your Artichokes and Bottoms, and garnish them with it and grated Bread. Then bake them, and let your Sauce be Butter, Gravy and Lemon. So serve it,

#### To fry Artichokes,

Cut them in Slices, take out the Chokes, and give them four or five Turns in boiling Water to blance

# The Compleat Court-Cook. A. 7

blanch them: Then take them out of the Water, and steep them in Vinegar, Pepper and Salt: Dip them in beaten Eggs, flower them well, and fry them in Hogs Lard or clarify'd Butter: So serve them with fry'd Parsley.

#### Articbokes with white Sauce.

Take very young Artichokes and boil them in Water and a little Salt: When they are boil'd ross up the Bottoms with Butter and Parsley, season'd with Salt and white Pepper. Let your Sauce be Yolks of Eggs, a Drop or two of Vinegar, and a little Gravy.

#### Artichokes with Butter.

Your Artichokes being boil'd as above, take ou the Chokes, and make your Sauce with fresh Butter, Vinegar, Salt and grated Nutmeg, with a little Flower to thicken the Sauce.

#### Artichokes à la poivrade.

Take Artichokes that are very young, and cut them in Quarters; cut out the Choke, and blanch them in fair Water: When they are blanch'd, lay them in a Dish with Pepper and Salt: So serve them.

#### Artichokes with Cream.

Boil them in Water, and when they are boil'd tols them up with Butter in a Stew-pan, then put to them some Cream, with a Bunch of Cives and Parsly; thicken your Sauce with the Yolk of an Egg, and put in it a little Salt and Nutmeg. Serve them in Plates or little Dishes.

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#### Artichokes in Puree.

When you have well wash'd and cleans'd the Bottoms of your Artichokes, boil them in blanch'd Water, putting in it a good large Lump of Butter, kneaded up with a little Flower and Salt: When they are boil'd, take them out of the Water, and having made them into Puree, strain them through a Sieve in the same Manner as you do Pease. Then set them to simmer in a Stewpan over a gentle Fire, with fresh Butter, Salt, Pepper, and Nutmeg and Cloves pounded in a Mortar: Add to this a Bunch of Parsly, young Onions and Thyme, with a Leaf of Bays. When you are almost ready to serve, pound in a Mortar some blanch'd sweet Almonds, some candy'd Lemon-Peel, Biskets of bitter Almonds, Yolks of hard Eggs, and a convenient Quantity of Sugar; Mix all these Ingredients together with a little Orange-Flower Water; and having incorporated this Composition with your Puree of Artichokes, set it a Moment over the Fire, and then serve it.

Artichokes being of great Use in Cookery throughout the whole Year, for almost all Sorts of Ragoos, Soops, &c. it is necessary to lay in a good Provision of them, by observing the following Directions.

#### To keep Artichokes all the Tear.

Take a Quantity of Water proportionable to your Number of Artichokes, so that they may steep in it, and boil it with as much Salt as you judge necessary. Then take it off the Fire, and let it stand till the Foulness of the Salt be settled at the Bottom: Then pour it into the Vessel in

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which you intend to keep your Artichokes: Blanch them in boiling Water, only so long that you may take out the Chokes: Wash them in two or three several Waters, till you are sure they are very clean, and then put them into the Pickle you have already made for them, pouring on the Top of it some Oil or good Butter, that no Air may enter. And if you will, you may put a little Vinegar to your Pickle. Cover your Vessel very carefully with Paper, and lay a Board over it, that the least Breath of Air may not get in. When you would use your Artichokes, you must salt. They will keep in this Manner a Year and more.

Artichokes may likewise be kept dry: To this End, when you have blanch'd them, and taken out the Chokes, as above directed, lay them a draining on Grates or Hurdles of Osier; then put them into an Oven moderately hot, till they become as dry as Wood. Before you use them, you must steep them for two Days in luke-warm Water; by which Means they will come to themselves, and be as fresh as when they were first gathered. In blanching them off, put in the Water a little Verjuice, Salt and Butter, or good Beef-Sewet.

There is likewise another Way of keeping them. Chuse the best Artichokes you can get; and with a sharp Knise cut off the Leaves and Chokes, and throw each Bottom immediately into fair Water, otherwise they will turn black. When you take them out of the Water, throw them into Flower, and cover them all over with it; then range them one by one on a Hurdle, and dry them in the Oven. When you would make Use of them, lay them first a soaking for four and twenty Hours, and then boil them as you do other Artichokes.

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Artichokes. You will find that by this Means they will not have lost their Taste.

#### ASPARAGUS.

Is a constant Dish in the Spring, while it is in In Season; the biggest are reckoned the best. The several Ways of dressing it are as follows.

#### Asparagus with Cream.

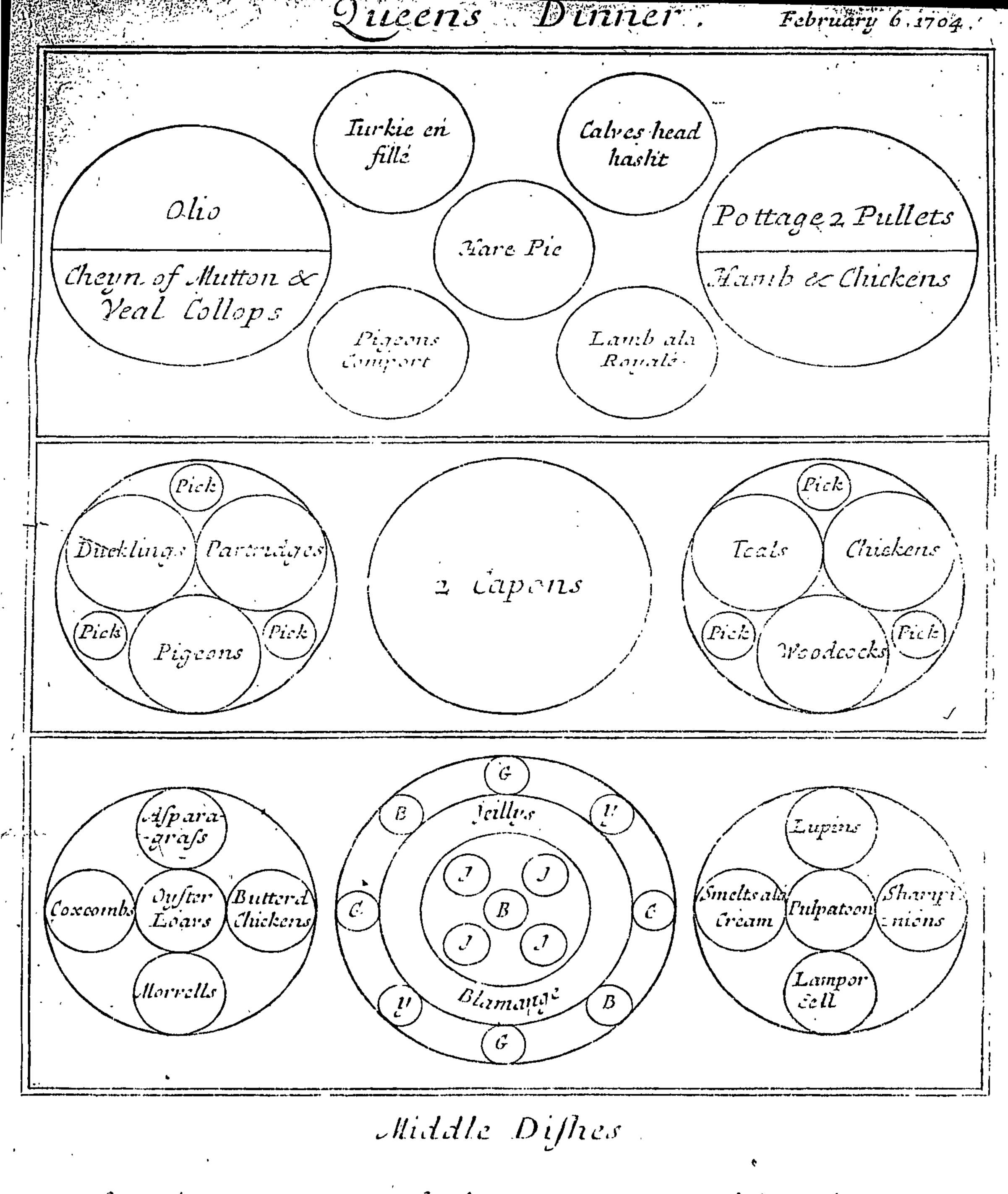
Cut the green Part of your Asparagus in Picca an Inch long, and blanch them a little in boiling Water; then toss them up in a Stew-pan with good Butter or Lard; but take care they be not too fatty. Put to them some Cream, a Bunch of Pot-Herbs, and season them moderately. Before you serve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar, and then serve them.

#### Asparagus with Gravy.

Cut them in Pieces as before, and toss them up with melted Lard, Parsly, Charvil cut very small, and a whole Leek, which you must remember to take away: Season them with Sait, Pepper and a little Nutmeg, and set them a simmering in a Stew-pan over a gentle Fire with a little good Broth; when they are enough done, take from them all the Fat, pour over them some Nutton Gravy, and squeeze upon them the Juice of a little mon. So serve them.

#### Asparagus with Butter.

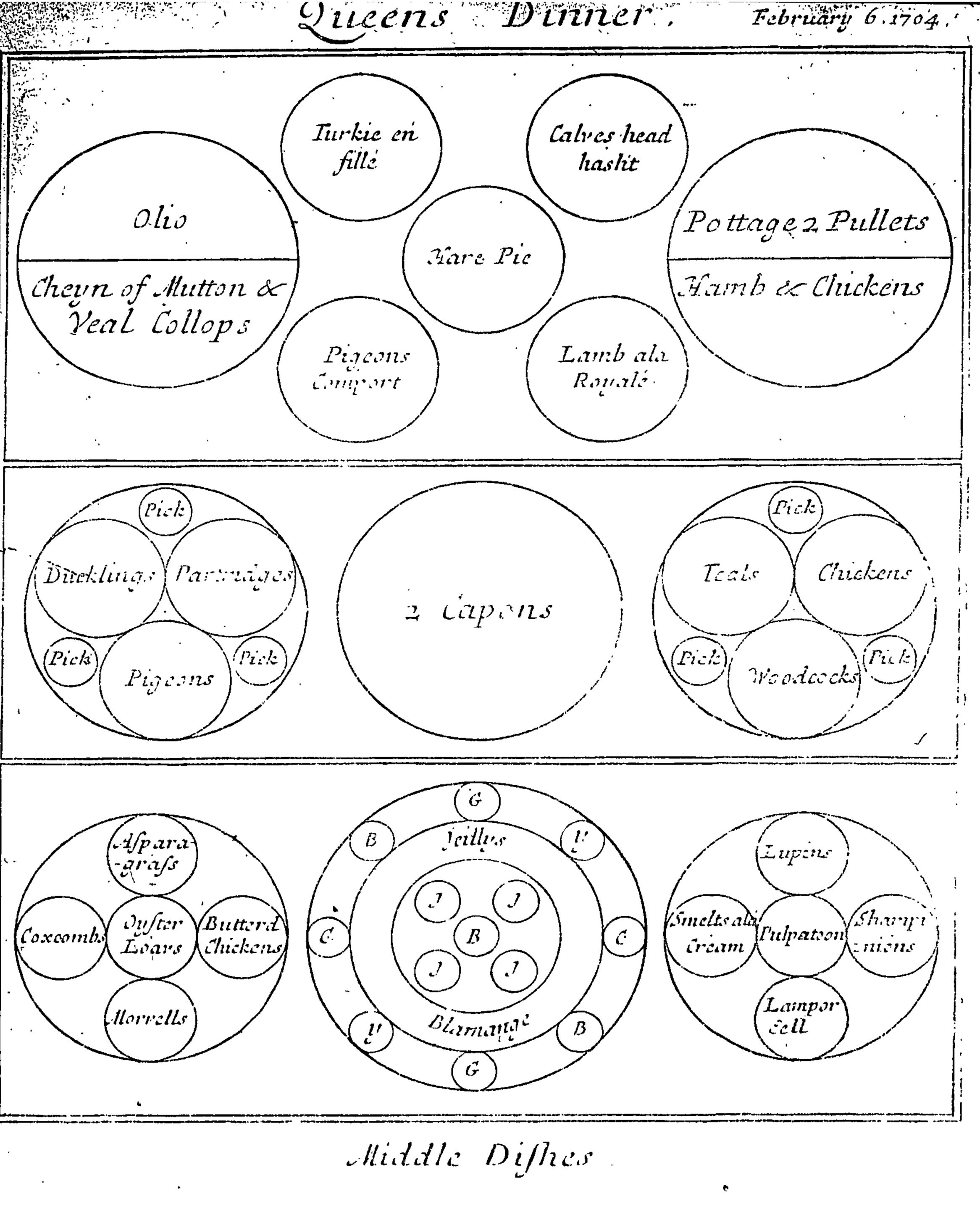
Boil them in Water and a little Salt: Take care they be not over done; when they are boild enough



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- · a of Sweethreads
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" Tale a.



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Take as

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enough, set them a draining; then lay them in a Dish, and let your Sauce be Butter, Salt, Vinegar and Nutmeg or white Pepper, and the Yolk of an Egg to thicken it; keep it continually moving, and pour it on your Asparagus; then serve them.

#### To make an Amlet of Asparagus.

Having blanch'd and cut the Asparagus in small Pieces, fry them in fresh Butter, with a little Parssey and Chibbols; then pour some Cream upon them, and having season'd them well, boil them on a gentle Fire: Mean while make an Amlet with new-laid Eggs, Cream and Salt: When it is enough, dress it on a Dish, and having thicken'd the Asparagus with one or two Yolks of Eggs, pour it on the Amlet, and serve it up hot.

#### To preserve Asparagus.

Cut off the hard Part of the Stalk, that is not eatable: Give the rest one Boil in Butter and Salt; then put them into sair Water. When they have laid till they are cold, take them out and drain them dry: Then put them into a Vessel, where they may be at their full Length without breaking; put to them some Salt, whose Cloves, sliced Lemon, and as much Water as Vinegar: Lay a Napkin in a Vessel over them, and cover the Napkin with melted Butter. Keep them in a Place neither hot nor cold; and when you would use them, dress them in the same Manner you do those that are newly gather'd.

#### **∢**B.

#### To make a BACO N-Fraize.

then fry some very thin Slices of Bacon, and while they are frying pour some of the Batter upon them; when one Side is fry'd, turn the Fraize, and pour more Batter on the other Side; and when both Sides are fry'd, serve it up.

To boil a Gammon of Bacon, a Neat's Tongue, or any other salted Meat, that hath hung in Smoke.

Put into the Kettle of Water three or four Handfuls of Hay-Flowers; or if they cannot be procured, some sweet Hay ty'd up close in a coarse Bag or Cloth: Either of these will give the Meat a much siner Colour, and make it more tender, short and mellow, than when boil'd in Water only,

#### To make BAIN-MARIE.

TAKE three Pounds of lean Beef cut in Slices, three Pounds of a Fillet of Veal, and one Pound of the large End of a Leg of Mutton, the Fat taken from all of it; one Partridge, one Capon, from which you must take off the Skin, and fill the Body with Rice, pick'd very clean. Then take an earthen Pan big enough to hold all this Meat, and scald it in Water before you use it. Seafon your Meat with a very little Salt, and an Onion stuck with two Cloves: Put your Meat into the Pan, and pour to it two Quarts of Water: Then cover the Pan with its Lid, and stop it close with Paste

# The Compleat Court-Cook. B. 13

Paste and Paper over it, that no Steam may come out. Set a Kettle of Water over the Fire, and make it boil; then put the earthen Pan into the Kettle, and take Care to have scalding Water always ready to replenish that in the Kettle as it boils away. Keep it boiling five Hours, then take it off, and strain the Broth thro' a Sieve or Napkin: Let it stand a while, and then take off all the Fat; set it a summering with some Crusts of Bread; and serve it.

#### Fo make BALLS of Forced Meat.

Scald some Lamb's Liver, and having shred it small with Beef-Marrow, mix it with the Yolks of half a Dozen beaten Eggs, and six Ounces of Spinage, chopp'd very small; of Thyme and Savoury, shred also very small, of each two Ounces; Cloves, Mace, and Pepper powder'd, of each two Scruples; and Salt at Discretion. Work up the Whole into a Paste with grated Bread, and make it into Ralls.

#### BARBEL

IS a River-Fish, very well tasted, and dressed in different Manners.

#### To stew Barbels.

Having scaled and drawn your Barbels, put them into a Stew-Pan with Wine, fresh Butter, Sale, Pepper, and a Bunch of sweet Herbs: When they are ready, knead a Bit of Butter with a little Flower, and put it in to thicken the Sauce. So serve them.

Others dress them as above, excepting the Butter; of which they use none: But when the Barbels

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bels are stewed, they serve them up with a Ragoo made of Mushrooms, Trusses, Morils, Artichoke-Bottoms, Salt, Pepper, fresh Butter, Broth made of Fish, or Juice of Onions.

#### To dress Barbels au Court-Bouillon.

It is generally the largest Fish that are dress'd in this Manner. Take therefore a large Barbel, and draw it, but do not scale it: Lay it in a Dish, and throw on it Vinegar and Salt scalding hot. Then set your Fish-Pan over the Fire with White-Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-Leafs, Onion, Lemon or Orange-Peel; when it boils very fast, put in your Barbel; and when it is boil'd, take it up and serve it dry upon a clean Napkin, instead of a Dish of Roast-Meat. Let your Garniture be Parsly or Garden-Cresses.

#### To broil Barbels.

Having scaled and drawn them, cut small Notches in their Sides; then rub them over with melted Butter, and strew pounded Salt upon them; so broil them on a Gridiron. Let the Sauce be fresh Butter, with Salt, Pepper, Nutmeg, Capers, Anchovies, and Cives shred small; use a little Flour to thicken it, and put in a little Water with two or three Drops of Vinegar, and keep it continually shaking, till 'ris come to a due Thickness, then pour it on the Fish. Let your Garniture be fry'd Mushrooms, with the Roes of Carps, and Slices of Lemen.

#### To hash Barbels.

Bone them, and hash the Flesh; put it into a Sauce-Pan, and dry it over the Fire till tis grown white;

# The Compleat Court-Cook. B. 15

white; then mix it with Mushrooms, Trusles, Cives and Parsly cut very small: Brown some resh Butter in a Sauce-pan with a little Flour, and out in the Hash; let it have two or three Turns, leason it with Salt, Pepper, and a Slice or two of Lemon; moisten it with some Fish-Broth, and three or four Spoonfuls of Cray-Fish Cullis, or of other Fish to thicken it, and serve it hot for a first Course.

#### To boil Barbels.

After they are scaled and drawn, make small incisions in the Sides of them; then rub them with melred Butter, and strew them over with pounded Salt: This done, lay them on the Gridiron, and when they are broil'd, make your Sauce with fresh Butter, Salt, Pepper, Nutmeg, Anchovies, Capers, Cives shred small, with a little Flour to thicken it; put to it likewise a Drop of Water, and as much Vinegar, shaking it continually till it be thicken'd, and then pour it on your Fish: Otherwise you may wie the same Sauce as for a roasted Pike, which see in Letter P. and let your Garniture be the same likewise.

#### To pickle BARBERRIES.

Gather them when they are dry, and chuse the largest Clusters; pick out the worst to make the Pickle look red. Let the Pickle be both white and bay Salt boil'd in Water till it is strong enough to bear an Egg. Let it boil half an Hour; then strain it into the Galley-Pots in which you intend to keep the Barberries, and put them in when the Liquor is cold, with as much White-Wine Vinegar as you think needful, with Half a Pound of brown Sugar; then stop them close, and tie a Bit of Leather about the Mouth of the Pot; so keep them to use as you have Occasion.

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Or thus,

Let the Barberries steep an Hour or two in Watter and Salt, then take them out, and boil your shatter'd ones in Water and Salt, as in the above Receipt; and when the Water is cool, put in a few Slices of Ginger, and a little Lump of Allom, then put in the Barberries, and cover them close

Beans. See French Beans, in Letter F.

#### BEEF.

BEING a Food, not more common than not cellary, several Ways of dressing it have been invented, not only to make it the more grateful to the Taste, but also that it might do Honour to the best Tables. The usual Ways of dressing it are so well known that we shall not need to mention them; and therefore we will confine our Instructions to those only that are not so common, except at the Tables of Princes and Great Men: And shirst of

#### Beef à la Braife.

Take two or more Ribs of Beef, only the fleshy Part of them that is next the Chine, cutting off the long Bones and taking away all the Fat: Lard it with large Pieces of Bacon, season'd with Spices, Sweet-Herbs, Parsly, young Onions, a little Quantity of Mushrooms and Trusses, shred very small When your Beef is thus larded, bind it about with Pack-thread for fear it should break to Pieces when you come to take it out of the Stew-pan, which must be bigger or less according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef ar Inch thick, well beaten, and season'd with Spice, Herbs, Onions, Lemon-Peel, Bay-Leafs, Pepper and Salt.

Then put in the Beef, observing to lay the sleshy Side down-most, that it may the better take the Taste of the Seasoning. You must season the upber Part of it as you did the lower, and lay over It in like manner Slices of Beef, and over them Blices of Bacon: This done, cover your Stew-pan, and close it well with Paste all round the Edge of the Cover: Then put some Fire as well over as un-Her it. While your Beef is thus getting ready, make a Ragoo of Veal-Sweetbreads, Capon-Livers, Mushrooms, Truffes, Asparagus-tops, and Artitheke-bottoms, which you must toss up with a litle melted Bacon, moisten with good Gravy, and hicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to serve, take up four Beef, and let it drain a little; then lay it in he Dish in which you intend to serve it, and pour your Ragoo upon it.

This Beef à la Braise is sometimes serv'd with a passi'd Sauce; that is to say, we take a little of he lean of a Gammon of Bacon, some young Dnions, a little Parsley, some Mushrooms and Trustes, and shred all of them very small togeher: Then we tossit up with a little Lard, moisten it with good Gravy, and thicken it with the Cullis last mention'd, and when we serve up the

Beef, we pour this Sauce upon it.

At other Times we serve it with a Ragoo of Carcons, or of Succory, or of Celery, or of roasted Prions, or of Cucumbers; which last is made in

he following manner.

Take some Cucumbers and pare them: Cut here in two in the Middle, take out the Seeds: The cut them in small Slices, and marinate them of two Hours with two or three sliced Onions, Visitegar, and a little Pepper and Salt; after this, specife your Cucumbers in a linen Cloth, and her ross them up in a little melted Bacon; when

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Gravy, and set them to simmer over a Stove. When you are ready to serve, take off the Fat from your Cucumbers, thicken them with a good Cullis made of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoo of Cucumbers serves likewise for all Sorts of Butcher's Meat that we either roast or

stew in a whole Joint in its own Gravy.

Nete, That we make Beef à la Braise of all the Pieces that grow next the Chine from the Neck to the Rump, as well as of the Ribs.

#### Becf farced.

We sarce only the same Pieces of Beef that we dress à la Braise; that is to say, what we generally call roasting Pieces, and you may farce them with a Salpicon, for which see the Directions in Letter S. Or else when your Beef is almost roasted, raise up the Skin or out-fide of it, and take the Flesh of the Middle, which you must shred very small with the Fat of Bacon, and Beef, fine Herbs, Spices and good Garnithings. With this you farce or stuff your Beef between the Skin and the Bone, and sew it up very carefully to prevent the Flesh from dropping into the Dripping-Pan, when you make an End of roasting it. Garnish your Dish with Fricandeaux, (which see in Letter F.) after the man ner of larded Cutlets, and with fry'd Bread: And when the Dish is on the Table, take away the Skin, that it may be eaten with Spoons.

#### Rump of Beef rowld.

Having taken out the Bones, make a Slit the whole Length of it, and spread it as much as you can: Lard it with large Lardons of Bacon well season'd. Make a Tarce of the Tlesh of the Breast of Foul, Beef-Sewet, Mushroems and boil'd Ham

Sea

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Season your Farce with Pepper, Salt, sweet Herbs, spices, Parsly and small Onions, a few Crumbs of Bread moisten'd with Cream, and three or four Tolks of raw Eggs: Hash all this together and bound it in a Mortar: Having spread this Farce on the Piece of Beef, rowl it up at the two Ends; and tie it fast with Pack-thread: Take a Pot or Ketle of the Size of your Piece of Beef, and garnish the Bottom of it first with Bards of Bacon, and him with Slices of Beef well beaten and season'd with Salt, Pepper, Herbs, Spices, Onions, Carots and Parinips. Put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it. Cover your Pot very close, put Fire under and over t, keep it stewing for ten or twelve Hours. Make hash'd Sauce with some Ham of Bacon cut in Dice, with hash'd Mushrooms and Trusses, sriall Onions and Parsly. Toss up all this in a Sauce-pan with a little melted Bacon, and moisten it with good Graby, when it is enough, take off all the Fat; and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to serve, mix among it a hath i Anchovie and a few Capers: Take up your Beet and drain it very well; then lay it in your Dib, pour your Sauce upon it; so serve it very Warm,

At another Time you may serve it with a Ragoo of Colors Sweet-breads and Cocks-combs; (the marner of making it is already set down in the Receipt for East is la Braise, (or with a Ragoo of Cucumbers and Succory.

Brisket of Beef à la Chalonnoise.

Take a Brisket of Beef and set it a boiling; when 'tis half boil'd, take it up and lard it with large Lardons of Bacon: Then put it on a Spit, and to make it stick fast, take two Sticks and tie them at both Ends of it. Have in your Dripping-

C z

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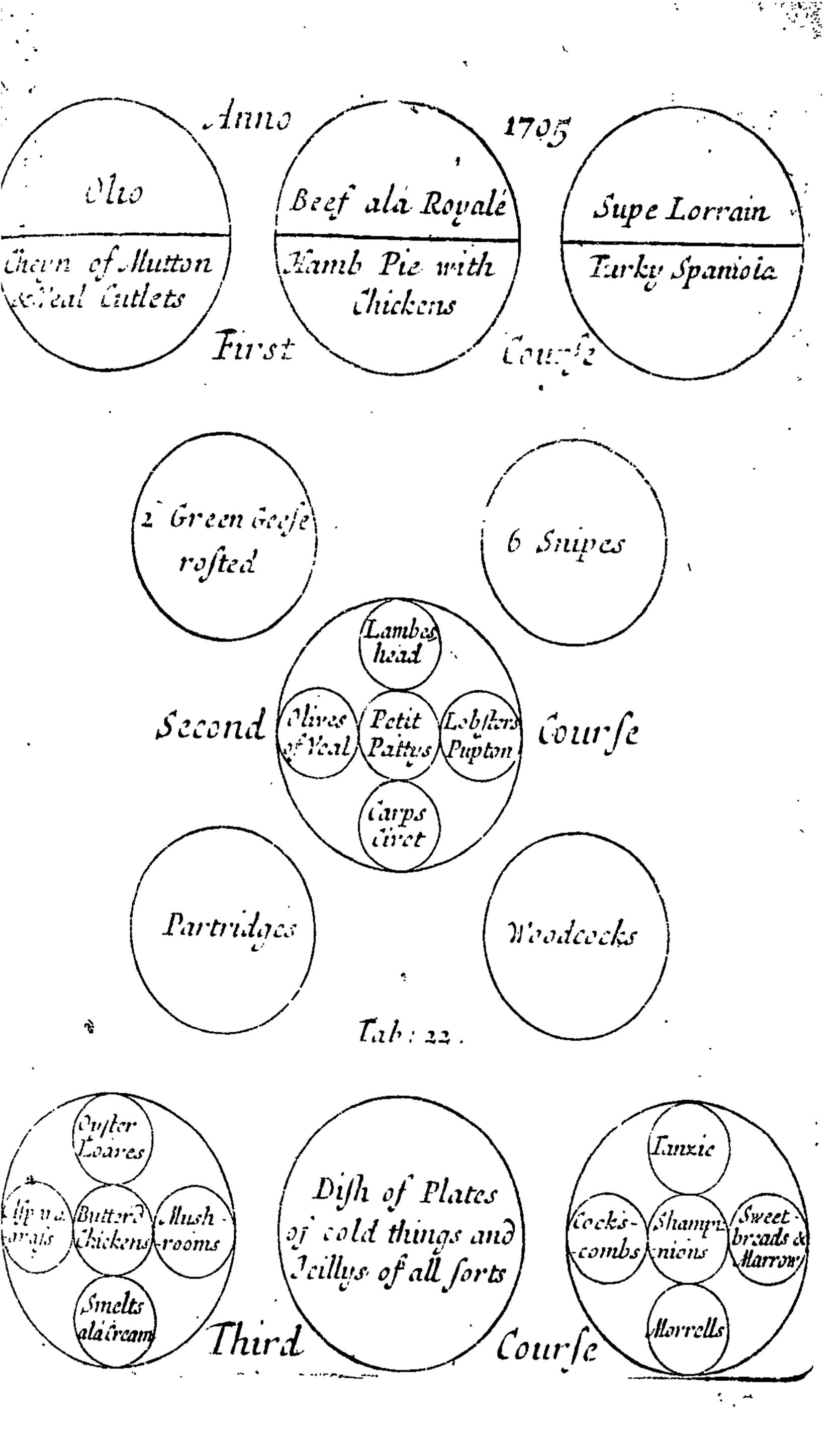
pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rind of Lemon and Orange, Rosemary and Sage; and keep basting with it all the while it is roasting. When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread, or Flour stirr'd in a little strong Broth. Let your Garniture be Mushrooms, Palates, and Asparagus.

#### Beef-Steakes rowl'd.

Take for Example, three or four large Steaker of Beef, according to the Size of your Dish, and flat them on a Table/with your Cleaver. Make a Farce with Capon's Flesh, a Piece of a Fille of Veal, some of the Tat and Lean of a boil'd Game mon of Bacon, and the Fat of a Loin of Veal Parsty and young Onions, Sweet-bread, Trustell and Mushrooms, the Yolks of four Eggs, and little Cream; when all this is well feason'd with Spice and Herbs, and hash'd very small, lay it on your Slices of Beef, which you must then rowl up very handsomely, so that they may be firm and of a good Size. Then put them a stewing, and less them stew a good while. When you think the are enough, take them up, drain off the Fat, file them in two, and lay them in the Dish, the cul Side uppermost. You may put to them some Rate goo or other; or only a good Cullis, if you think fit.

#### Rump of Beef baild

Rub it all over with common Salt, all Sorts of Pot-Herbs, Pepper and a little Salt-Petre, and led it lie three or four Days. Put it in a Pot proportionable to its Size, and fill the Pot with Water, among which put some Onions and Carots, & Garden-Herbs, Bay-Leaves, Cloves, Pepper and Salt, Boil your Beef, and when it is ready, lay!



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na Dish, garnish'd with green Parsly. So serve he hot for the first Course.

Beef à la mode.

Take a large Slice of Beef, three Inches thick, most lean, from the Buttock or elsewhere. Sea-Son it on both Sides with Pepper, Salt and Cloves, all pounded. Then pound in a Mortar likewise two Shalots, or half a Dozen Rocamboles, with Some Garden-Basil, Thyme and Parsly; when they are well pounded, pour upon them a good Glass of White-Wine: Strain it off, and lay your Beef to marinate in it for two Hours; then lard it with large Bits of Bacon, and put it with a good Cullis into a Stew-pan, together with a few Bay-Leaves; add to it another Glass of White-Wine, and let it stew over a gentle Fire.

It is generally serv'd cold for Breakfast, or the first Course, in Slices somewhat thick, with shred

Parsley over it.

There is another Way of doing it, which is thus:
Beat it very well, lard it as above, and toss it up in a Trying-pan before you stew it: Which you my do in one Glass of White-Wine, and two of Water, with Salt, Pepper, Bay-Leaf, Rind of Lemon, and half a Dozen Mushrooms: Or else in its own Gravy, keeping it close cover'd over a gentle lire; and when it is ready, put a Cullis to it to thicken it.

Cut the Ribs of Beef into Steakes, and hack them, then sprinkle them with Rose-Vinegar and Elder-Vinegar, and having season'd them with Sait, Pepper and Coriander-Seed, lay them in a Dish one upon another for an Hour, then broil them on a Gridiron, or toast them before the Fire: Scree them up with their own Gravy, or with that and the Juice of Orange boil'd together.

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#### To collar Beef.

Cut a Flank of Beef Square, and pull off the Inner Skin, make a Brine of Water and Bay-Salt, strong enough to bear an Egg to the Breadth of a Sixpence: Put the Beef into the Brine, and let it lie in it 7 or 8 Days; then take it out of the Brine, and rub it all over with Salt-petre; afterwards lay it again in the Brine for three Days, Pound grosly an Ounce of white Pepper, a large Nurmeg, with the Weight of it in Mace, and the Weight of both the Nutmeg and the Mace in Cloves, and strew it on the Beef: Then roll the Eech hard, tie it about with Tape, and sew it up in a Cloth: Next put it into a long earthen Pot, which fill with half Water and half Claret; cover the Pot with coarle Dough, put it into a very hot Oven, and let it stand 12 Hours; then having taken off the Cloth and the Tape, roll the same Cloth very hard about it again, and hang it up to cool and drain: Some who love sweet Herbs, put to it, before they roll it. Thyme, Sweet Marjoram, and Parfly, shred very small.

#### Another Hay.

Take a Breast of young Beef, and bone it, make a Brine with three Gallons of Water, one Pound of Bay Salt and two of white, half an Ounce of Salt-petre, and make the Brine strong enough to bear an Egg to the Breadth of a Three-pence: Let the Beef lie 9 Days in this Brine, then take it out, and beat it well with a Rolling-Pin: After this season it with Half an Ounce of Mace, and six Nutmegs shred sine, which is better than pounding, an Ounce of Bay-berries, some dry'd sweet Marjoram pounded small, two dozen of Cloves, and

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an Ounce of Pepper, and a Handful or two of white Salt beaten in a Mortar: Having mixed all these Seasonings together strew it all over the Beef, which must be well dried, then roll it up hard and bind it in a Cloth; after which put it into an earther Pot with three Pints at least of Claret, Half a Pint of Vinegar, and one Quart of Water; cover the Pot with a coarse Paste, put it into a hot Oven, and let it bake at least 12 Hours; then take it out of the Liquor, bind it safter, and hang it up to drain and cool.

#### To make Dutch Beef.

Take eight Pounds of Buttock Beef, and having rubb'd it all over with fix Ounces of coarse Sugar, let it lie two Days, then wipe it, and take white Salt and Salt-petro, of each a Pint, and six Ounces of pounded Salt-petre, and rub it well into the Pecs: Let it lie thus for three Weeks, but rub and turn it every Day: Then sew it up in a Cloth, and hang it into the Chimney to dry; and to prevent the Brine from settling, turn it upside-down every Day; afterwards boil it in Pump-Water till very tender.

#### To fry Beef.

Cut the Beef into Steakes, and beat it well with the Back of a shredding-Knife or a Rolling-Pin: Put sirst the Lean only into the Frying-Pan, with just as much Butter as will moisten the Pan: Set it ever a gentle Fire, turn it often, and as the Gravy comes from it pour it out, then fry the Fat by a self, and lay it on the Lean. For Sauce put an Anchovy, some Onion, Nutmeg, Pepper and Claret into the Gravy, and let it stew a little.

Beef

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#### Beef à la Vinaigrette.

Take a large Slice of Beef, as for your Beef de la Mode; beat it well, and stew it with Water and a Glass of White Wine, season'd with Salt, Pepper, Cloves, Bay-Leaf, and a Faggot of Herbs: It must be season'd high. Let the Liquor boil most away: Then take it off the Fire, and set it a cooling in the same Pot, Liquor and all; and when it is cold, serve it with sliced Lemon and a Drop of Vinegar.

We also put Beef into Paste; for which see the Receipt for a Veal-Pye in Letter P. and observe the same Method; except that the Beef-Pye requires more Baking; nor must you above all forget to leave a Hole in the Lid while it is baking,

and to close it when baked.

#### Neats Tongues à la Braise.

Cut away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as cleverly as possible. Lard them with large Bits of a raw Gammon of Bacon well ieason'd: Then take a Boyler, and cover the Bottem of it with Bards of fat Bacon, and Slices of Beef well beaten: Lay in your Tongues with iliced Onions and all Sorts of sweet Herbs and Spices, and season them besides with Pepper and Salt: Cover them with Slices of Beef and Bacon, in the same Manner as under them, so that they may be entirely wrapped up in them; put them à la Braise, with Fire above and under. You must keep them so eight or ten Hours, that they may be throughly done: After which you must have in Readiness a good Cullis of Mushrooms, or fome other good Ragoo with all Sorts of Ingre-

· dients,

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dients, as Mushrooms, Morils, Trusles, Sweetbreads, &c. Having taken up your Tongues, you drain them and take off the Fat; then lay them in a Dish, and your Ragoo over them. If you would garnish the Dish, you may cut one of the Tongues in Slices, or else garnish it with Fricandaux, all served very warm.

Calves Tongues are sometimes dress'd in the same Manner; and if one will, they may be fared without larding, and serv'd up with the same

Ragoo.

#### Another Way to dress a Neat's Tongue.

Boilit in Water with a little Salt, and a Faggot of sweet Herbs: When it is almost enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon. Then lay it down to the Fire, and while it is roasting, baste it with Butter, Salt, Pepper and Vinegar. When it is roasted, cut it in large Slices, and toss it up a Moment in a Stewpan, with a Ramolade made of Anchovies, Capers, Parsy and Onions shred very small: Then toss all up in good Beef-Gravy, with Salt, Pepper, a few Rocamboles and a Drop of Vinegar; and serve it for first Course,

We serve it likewise, after having cut it in Slices, with a Ragoo of Mushrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, Butter or melted Bacon: We set it a simmering in this Ragoo, and so serve it: But observe, that when we serve it this Way, we use no Vinegar in basting it, but only Butter.

Calves Tongues are dress'd in the same Manner, and may be serv'd whole, either with a Poivrade

or a fiveer Sauce.

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#### BEETS

RE a Sort of Root, that for being common ought not to be despised: They are eaten either in Salads, or fry'd in the following Manner:

#### To fry Beets.

Having bak'd them in an Oven, peel them, and cut them in Slices long-ways, and of the Thickness of half an Inch or rather more: The large ones, when cut, are almost of the Shape of Soles. Then steep them in a thin Batter, made of White Wine, the finest Wheat-Flower, Cream, the White and Yolk of Eggs, (more Yolk than White) Pepper, Salt, and Cloves beaten to Powder: When they have lain in the Batter a little while, take them out and drudge them with Flower, crumm'd Bread and shred Parsly: Then fry them, and when they are dry, serve them in Plates or small Dishes with Juice of Lemon.

We likewise make a Fricassee of them with Butter, Parsly, Onions, Pepper and Salt.

#### BISQUE.

Bisque is a Soop in Ragoo. We make Bisques of Quails, of Capons, and of Pullets; but more commonly of Pidgeons, as follows:

### To make a Bisque of Pigeons.

Your Broth and Gravy being prepar'd, as directed in the Receipt for making Soop de Santés (which see in Letter S.) put the Crust of two French Rolls, with two Quarts of good Veal-Gravy, and boil it over the Fire; strain it through a fine Strainer

Strainer or Sieve, rubbing the Bread all through with a Ladle. Then take six or eight Squab-Pigeons, truis them up, and boil them tender, a Pound of Cocks-combs well blanch'd and tender boil'd; both of them in good Broth: You must give the Cocks-Combs half an Hour's boiling more than the Pigeons: Cut a blanch'd Sweetbread in Dice, fry it in Butter, brown, and a few of the smallest of your Cocks-Combs cut in Pieces; put both into your Bread and Gravy, strain'd as above. Garnish your Dish with a Rim of Paste, and the biggest of your Cocks-Combs on the outside of it. Your Bread being soak'd in your Dish with good Gravy, place your Pigeons round in the Middle, and boil up your Cullis with the fry'd Sweetbreads and Cocks-Combs: Let it be of the Thicknels of Cream, and squeeze in half a Lemon. So

ferve in

To make a Bisque of a Pullet.

Draw and truss a Pullet very neatly, blanch it in lost Water, and boil it in good clear Broth with feveral Bards of Bacon, an Onion stuck with Cloves, and two or three Slices of Lemon. Take Care to leum it well. When it is boil'd as it ought The same it off the Fire, and set it over a Cha-fue-Dish to keep it warm. Then make a Ragoo Veal-Sweetbreads blanch'd, of Mushrooms, Flusies, Artichoke-bottoms, all cut in small Picco, toss them up all together with melted Ba-Con: Pour on it some good Veal-Gravy; and when you have taken off all the Fat, thicken it with a Cullis of Veal and Gammon of Bacon, and pur a little Veal-Gravy upon it: When your Transfering in good Broth; and when it has sim-Ragio all round it. So serve it.

Bifque

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### Bisque of Quails and other Fowls.

Truss your Quails in like manner as your Pullets, and toss them up in a Stew-pan till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of sweet Herbs, some Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garnish your Bisque as the other, with Veal-Sweetbreads, Artichoke-bottoms, Mushrooms, Trusses, Fricandaux, and Cocks-Combs, with the finest of which last make a Rim round your Bisque; and pour a little Veal-Cullis upon it.

#### Bisque of Fish.

Take a large Carp; let it be a Milter: Having scal'd and drawn it, take off all the Flesh, and pick out all the Bones. Hash the Flesh small, together with blanch'd Mushrooms, and set your Hash a stewing in a Stew-pan with Butter, Salt, Pepper, sweet Herbs, and a little Fish-Broth: When this is ready, make another Ragoo by it self, with the Milts of Carps, the Livers of Pikes, and the Tails and Claws of Cray-fish: This last Ragoo is to serve likewise to garnish your Bisque! When all this is prepared, lay in your Dish some Crusts of Bread that have been dry'd in an Oven; foak your Bread with some good Fish-Broth, which vou must be sure to have ready for that Purpose! When your Soop is simmer'd enough, garnish it with the hash'd and the other Ragoo, and serveit very warm. There are some that do not make use of the Hash, but of the Ragoo only. The Body of the Carp from whence you took the

Flesh,

Flesh, may be imploy'd in making Fish-Broth; which is generally made of Carp, Eel, Tench and Pike, cut in Pieces; and then put into a great Kettle with Water, Butter, Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves: We boil all this together for the Space of an Hour, and then strain it through a linen Cloth. See faither Directions for this in the Receipts for Fish-Broth under the Article Broth.

### Bisque of Cray-fish.

After having wash'd them very clean; boil them in Water, and from the largest of them pull off all the Claws, and pick out the Tails so as to leave them hanging at the Shells; but from the rest pick out the Tails; and keep the Shells to help to make the Cullis; the Receipt for which you will find in Letter C. Take the Tails of the Crayfill, some small Mushrooms, some Trustes cut in Slues, and tofs them up in a Sauce-pan, with a Morfel of Butter, and a little Fish-Broth. Put to all this a Bunch of sweet Herbs, and let it simmer over a gentle Fire: When you think it enough, put to it some Asparagus-tops, half a dozen Artichoke-bottoms, and thicken it with a Cullis of Cray fish. Set some Crusts of Bread a simmering in good Fish-Broth, and let them fasten to the Berrom of the Dish; and when they stick to it, gamilh the Soop with a Border of your pick'd Cray-fish: Put a stuff'd Roll of Bread in the Addile, and the Artichoke-bottoms about it, together with some Morsels of the Milt of Carps; pour the Ragoo and the Cray-fish Cullis upon it; and serve it up very hot.

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# To make BLANC-MANGER or BLAMANGEE.

DLANCH off a Pound of sweet Almonds in a scalding Water, take off all the Husks, and pound the Kernels as fine as Paste, in a marble or other Stone-Mortar: As you are pounding them, put to them now and then a Spoonful of Jelly (for which see the Receipt in Letter 7.) to keep them from oiling: When they are reduced very fine, put them into a clean Sauce-pan, with all Quart or three Pints of the above-mention'd Jelly: Warm it over the Fire, till it is scalding hot, breaking your Almonds well with your Jelly, with a Silver or Wooden Ladle: Then take it off, and strain it through a Woollen Strainer, or a Table. Napkin, into a Dish, rubbing the Almonds through as hard as you can with the Ladle: Put back your Jelly on the Almonds three or four Times, till you find that the Elanc-manger is almost as thick as a Cream; otherwise it will be apt to part when it is cold, the Almonds swimming on the Top, and the Jelly falling to the Bottom; which looks not well, and is a Sign that the Almonds were not well beaten, or not often enough strained. This done, sit it up in Jelly-Glasses, to set betwixt your plain Jelly, or put it in a China-Bowl for the Middle of the Dish, or in cold Plates for the second Course: Or put two Glasses of each Sort in the Vacancies of your Plates; the White oppofite to one another, and so the other: Or, with these two Jellies you may make a Dish for the second Course by themselves. I have asserted this, because mixing the Ingredients cold for the plain Jelly, I think, is better than putting the Eggs into the Stock after it boils. Note, This Way of mixing of the Ingredients cold is not commonly known

nown. The plain Jelly and this are proper for kond Course or Supper, and some use them for Dessert. You may make half the Quantity with alf the Ingredients, according to your Occasion. f the Eater loves it, you may use a little Musk h the Running of your Jelly, ty'd in a Rag, and hrown into your Jelly-Bag; but most Persons of buality eat it plain. If you have a Mind to make Fred or yellow, take what Quantity of Jelly you lease, and to make it red, squeeze through a Bit If clean Cloth a little Cocheneal; to make it yelbw, a little Saffron. Wash your Jelly-Bag out h cold Water; and be sure let no Smoke come ear it, and that it be very dry, when you run four Jelly; and do not shake your Bag as you bour it in, for then it will be apt to stop: When bon use your Bag, hang it on a Plate or Spit, hith the Mouth open.

#### BOUCONS.

A of Veal, and cut it into Slices somewhat long and thin; lay them flat on a Table; have readiness some Bits of Bacon, such as you use n'arding, and as many of a raw Ham, and place them, one sat and one lean, the whole Length of your slices of Veal; strew on them some shred Parily and Cives, and season them with Spices and savoury Herbs. Then rowl up the Slices very handsomely and stew them à la Braise. When they are done enough, let the Fat drain from them; have a good Cullis and a Ragoo of Trustes, Mustrooms, &c. and serve them very warm. Bouncais a French Word, which properly signifies a Mouthful or Morsel.

#### BREAM

If s a fresh Water Fish, and generally eaten either fry'd or broil'd. We dress it as follows. After it is scaled and drawn, we notch the Sides of it dip it in melted Butter, lay it on the Gridiron and baste it from Time to Time with melted Butter: When it is broil'd enough we make a brown Sauce with Cives, Parsley, Capers, and Anchovies, which we toss up in a Sauce-pan with a Morsel of Butter: We put in it a little Fish-broth, and thicken it with a Cullis that we throw on the Fish Observe, not to put in the Anchovies till you are going to serve.

We likewise sometimes serve it with a white Sauce, made as directed before in the Receipt sor a broil'd Barbel. You may serve it also with a

good Farce of Herbs.

### To meke BROTH with Fiesh.

Slices of Beef, Fillets of Veal, a roasted Leg of Mutton, from which you must take off all the Fat: Put all this into your Boiler with cold Water, and scum it well: Let it boil over a gentle Fire; and add your lowls according to what Soop you would make. If it be for your Bisques, make use of this Broth to boil your Chickens, your Quails, or your Pigeons, each of them by themselves, with Slices of fat Bacon and Lemon, to keep them very white: And you must add likewise to your Stock of Broth some Fowls, to strengthen it. Season it with Roots, Salt, Onions and Cloves, and let it boil as long as in Discretion you think sit.

This Broth serves, for the most Part, for all orts of Soops; it is nothing but the different seats we put to them, and the Garnishings, whenever they be Cullises or Legumes, that distinguish he different Soops from one another. This is the less Method in Use now-a-days for making a general Broth to be imploy'd in every Thing we set a mmering; and we make Use of it to moisten all orts of Cullises, made of Flesh, and to boil all orts of Legumes.

### To make Broth for Breakfast.

We make it of the Chine-Part of a Rump of Beck, of the Crag-Ends of a Neck of Mutton and a Neck of Veal, and of two Chickens. We ake the White or Breasts of the two Chickens after they are boil'd, and pound them in a Mortar with some Crumb of Bread soak'd in the Broth: We strain the Whole through a Sieve, and pour it in Crusts of Bread that we have laid a simmering in the same Broth.

You will find the particular Broths for the seveal Source of Soops in their respective Places in Lettris

#### To make Fish-Broth.

This Broth is the Stock of all the Fish-Soops hat are made, with the Distinctions that are set lown for each of them.

Tal some Tenches, Eels, Pikes and Carps, and it is having prepar'd them as for boiling, pull out them Gills, and cut them in Pieces; put all open in a large Kettle, with Water, Butter, Balt. Bunch of sweet Herbs, and an Onion stuck with Coves. When it has boil'd an Hour and a fail, train the Broth through a Table-Napkin, and finion a equally into three several lesser Kettles. In

one

one of them put the Pickings or Cullings of Muh. rooms, and strain them afterwards through a Sieve with a Cullis, some fry'd Wheaten Flour, and sliced Lemon: This will serve you to thicken the brown Soops, and for Dishes for the first Course and also for Plates and little Dishes. In another of them, strain some pounded Almonds, and some Yolks of hard Eggs; and this will serve for your white Soops, as Profitroles, Soops of Smelts Perches, Soles, and other Fish that are serv'd with white Broth; as also for certain Ragoos of the like Nature. In the third Kettle boil the Fish of your Soops, as well white as brown, either for the first Course, or Plates or little Dishes, and even

make some Jelly of it.

You may likewise make Fish-Broth in the sold lowing Manner: Take a Kettle of a proportional ble Bigness in Regard to the Soop you have Or casion for: Put Water in it, and set it over the Fire with Roots of Parsly, some Parsnips and whole Onions, a handful of Parsly and Sorrel, Sorts of Pot-Herbs, and good Butter, the Whole well season'd. Add to this the Bones and Car casses of the Fish, whose Flesh you have used for Farces; even the Tripes of them after they at well clean'd, some Tails of Cray-Fish pounded a Mortar, and four or five Spoonfuls of the Juic est Onions. All this being well season'd and well boil'd, strain it through a Sieve, put it back in the Kettle, and keep it hot, to simmer your Soop to boil your Fish and other Things.

#### Austiner Fifth-Brith.

Take some Onions, Carots and Parsnips; G them in Slices; put them in a Stew-Pan with Lump of Butter: And set them a Sweating as Juice of Onions. When this is brown, put you Fil

ish into the Stew-pan, and give them two or three turns: Moisten the Whole with a clear Purce, and put to it a Bunch of Parsly, some Cives, sweet Jerbs, Cloves and Salt, together with some Mush-poins. Boil all this together for the Space of an Jour; then strain it through a Sieve into a mid-le-siz'd Kettle, and make Use of it to summer our Fish-Soops. Take Notice that to make Fish-roth, Carp is the best of all Fish whatever.

To make meagre Breth for Soop with Herbs.

Put all Sorts of good Herbs into a Kettle of Jater, with two or three Crusts of Bread: Seamit with Salt, Butter and a Bunch of sweet Herbs. Then It has boiled an Hour and a half, strain the roch through a Napkin or Sieve. It will serve but to make Soop de Santé with Herbs and others, I ettice-Soop, Asparagus-Soop, Succory-Soop, rticheke-Soop, &c.

#### To make Broth of Roois.

Boil about two Quarts of clung Peafe; when ey are very tender, bruife them to a Mash; put che ruso a large Boiler, that holds a Bushel of Jater, and hang it over the Fire for an Hour wahal; then take it off, and let it settle. Take extra middle-fiz'd Kettle, and strain into it thro' Sieve the clear Puree; into which put a Bunch Comes, a Bunch of Parsnips, and a Bunch of arthroloots; a Dozen of Onions: Season it with the a Bunch of Pot-Herbs, and an Onion stuck ith Charcs. Boil all of it together, and put in a much of Sorrel and another of Charvil, and two three Spoonfuls of Juice of Onions. See that a Broth be well tasted, and make Use of it to ame, all Sorts of Soops made of Legumes.

1) 2

CAB

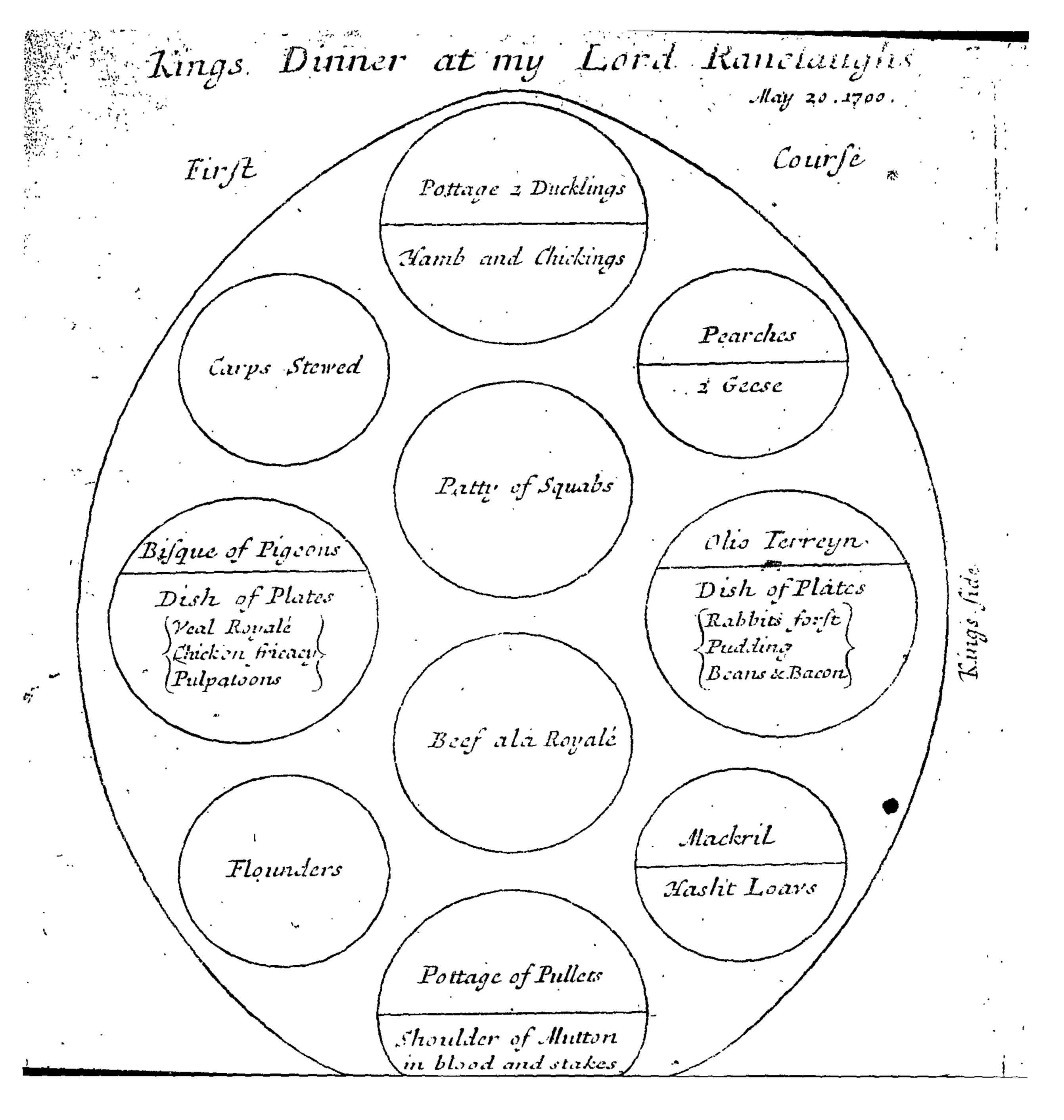
### CABBAGE and COLLY-FLOWER

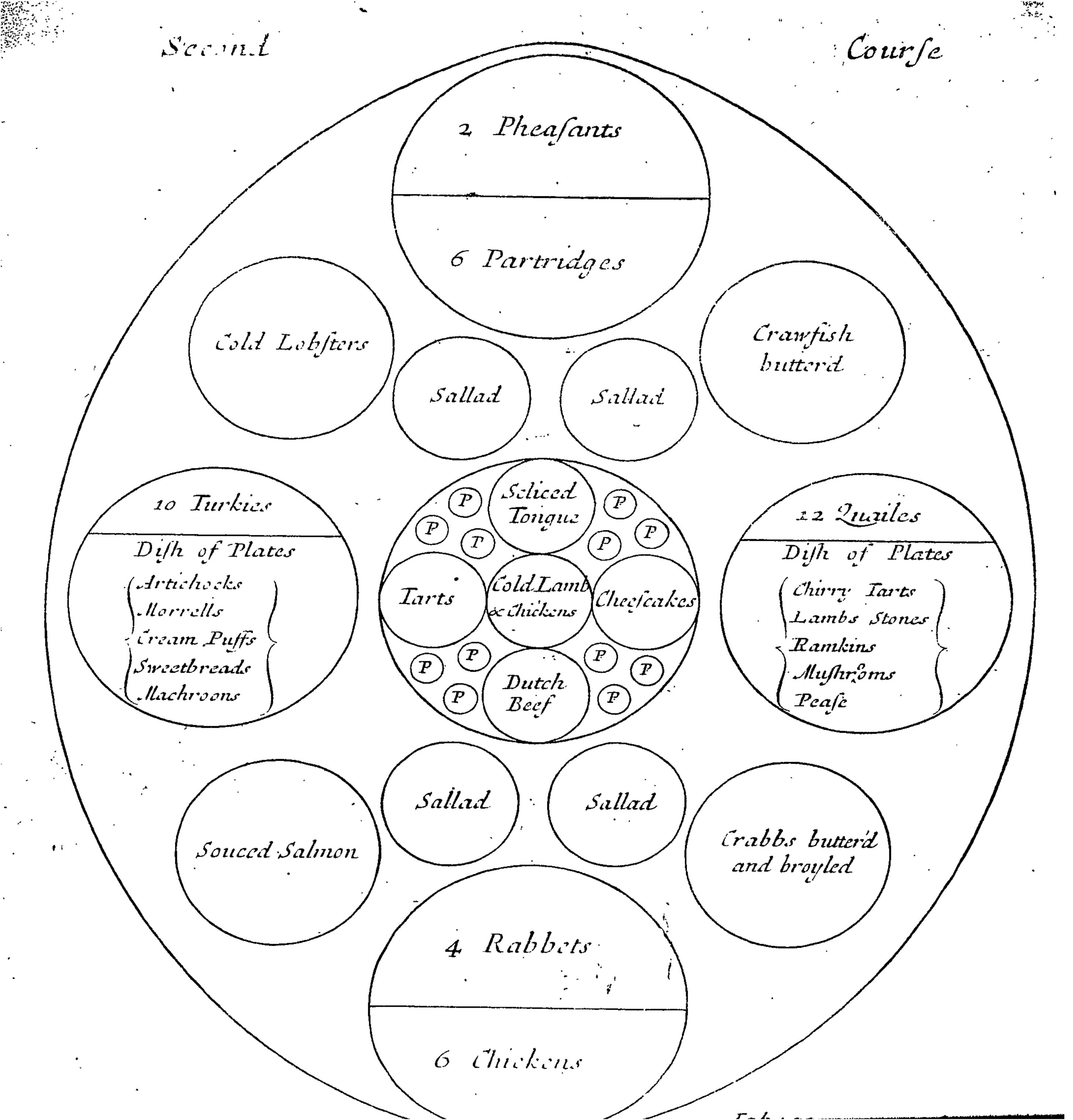
### To force Cobbage.

Cald the large Blades of a Cabbage, and ma forced Meat of fat Bacon and a Piece of Ve a little boil d Cabbage, the Yolks of two or the Eggs, Pepper, Salt, a little grated Bread, grated Cheese: Lapit in your Cabbage, and its them in good strong Broth. Serve them for Course, garnish'd with rasp'd Cheese.

#### To firce a Cabbage.

Take a light Cabbage and blanch it in Water When it is blanch'd, take it out, and set it adrai ing; then open it very carefully, and spreadily Leaves, taking Care that they all hang to one and ther, when it is open'd, put in the Middle of it Farce made of the Flesh of Fowls, a Slice of Leg of Veal, islanch'd Bacon, the Fat of a bod Ham, some hash'd Trusses and Mushrooms, Par and Cives, and a little Clove of Garlick: Sealon this with Pot-Herbs and Spices, putting to it id grated Bread, two whole Eggs, and the Yolk two or three others, the Whole shred very im and pounded in a Mortar. When you have vour Cabbage with this Farce, close up the Leag bind it about with Pack-thread, and put it in Stew-pan, with some Slices of a Leg of Veal Buttock of Beaf well beaten; range them in Stew-pan as if you were to make Gravy of the put to this half a Spoonful of Flour, and let take Colour together; when 'tis brown'd, put some good strong Broth, and pour over the Ra





agoo of Mushrooms, or any other of the like ature. So serve it hot for the first Course.

A Cabbage may also be farc'd meagre with the lesh of Fish, and other Garnishings, as we farce Carp, a Pike, or other Fish.

Colly-Flowers are a Sort of Cabbage, the Seed which came first from *Italy*; it is a very good egume, and eaten either with Gravy or Butter.

### To dress Colly-Flowers with Gravy.

Blanch off your Colly-Flowers in fat white War; that is to to fay, when you have pick'd them, bu fill a Boiler half full with Water, into which ou put a little Flour, a Lump of Butter, two or rce Slices of the Fat of Bacon, and a little Salt; hen the Water boils, put in vour Colly-Flows; and when they are a little more than halfoil'd, take them up and fet them a draining: Then ace them handsomely in a Stew-pan, and put to em a Cullis of Veal and Gammon of Bacon, just nough to cover them: Then fet them a simmerg over a Stove with a gentle Fire; and when you te ready to serve, take as big as a large Walnut Butter, and knead up with it a Pinch or two Flour; break it in five or fix Pieces, and lay it leveral Places round the Stew-pan, which you ust keep moving over the Fire till the Butter melted; then put in a Drop or two of Vinegar, d serve up your Colly-Flowers hot, in Plates or tle Dishes.

#### Colly-Flowers with Butter.

When they are well pick'd, boil them over a lick Fire, with Water, Salt, and two or three love... When they are boild, drain them dry, nd by them in Plates or little Diskes, pour over

D 3 then

them a thick Sauce, made with Butter, Vinegar, Salt, Nutmeg, white Pepper, and Slices of Lemon. Knead your Butter before you melt it with a little Flour to thicken the Sauce.

Calibage-Soop. 'See Letter S. among the Soops.

#### To make a PLUM-CAKE.

AKE half a Peck of Flour, and dry it; one Pound of Sugar, one Ounce of Mace, two large Nurmegs, half an Ounce of Cinnamon, and a few Cloves: Pound all these Spices together and sift them: Take besides, a quarter of an Cunce of beaten Ginger, a little Salt, a Pound of Raisins of the Sun, and stone them and shred them; six Pounds of Currans, which must be plump'd besore the Fire, after they are wash'd and pick'd. Mix all these dry Things together, then take a Pound of Butter, melt it softly in a Quart of Cream, beat eighteen Eggs, keeping out fix Whites, put to them a little Rose-water, a little Sack, a Pint of new Ale-Yest: mix all the Liquors rogether, and strain them; then mix all together, and let it stand before the Fire, cover'd with a Cloth, a quarter of an Hour, or longer; then put it in your Hoop to bake; what Flour you use to bring it together in the Floop, may be over and above the half Peck. Put what Sewet you pleafe. Orange and Lemon-peel a Pound Ivo Hoors will bake it. Candy it with the White of three Eggs beat to Froth, adding a quarter of a Pound of white Sugar feare'd and bouten to jether.

#### Finake e Seed-Cake.

Take a Found and a half of Flour dry'd, and a Pound of Butter, work the Butter very well

into a Pound of the Flour; take seven Eggs, and nine Spoonfuls of Ale-Yeast, three Spoonfuls of Rose-water, a Quarter of a Pint of Sack; put the Liquors together, and strain them into the remaining Half-pound of Flour; it will be like Batand it must be well beaten together, and set besore the Fire to rise; and when it is well risen, pour it into the Flour that was mix'd with the Butand work it very well through with your. Hand: And last of all, mix in a Pound of very good Caraway-Comfits. Bake it in a Hoop, and try with a Knife when it is enough; a little Time bakes it Put into the Flour two Ounces of Sugar, and a little Salt.

### To dress a CALF's HEAD.

Boil the Head till the Tongue will peel, and then cut one Half of the Head into Pieces about the Bigness of Oysters; take out the Brains, and lit them by, to be used as after directed: Stew the cut Pieces in strong Gravy with near Half a Pirt of Claret; put in a little Lemon-peel, a Slice or two of Onion and Nutmeg sliced; and add a small Handful of sweet Herbs: Let all these litew together till the Meat is very tender. Then hat the other Half of the Head a-cross with a Knife; lard it with Bacon, and wash it over with the Yolks of Eggs; then strew it over with grated Brend, sweet Herbs and a little Lemon-peck thred very small: Broil it well over a wood or charcoal lire, and then lay it in the Middle of a Diff. While it is broiling, put the stew'd Meat into a Sauce-pan with a Pint of strong Gravy, three Incomes, a good Quantity of Mushrooms, a few Cipera a pretty deal of Butter, and a Quart of large Oxsters, having first stew'd them in their man Liquor with a Blade of Mace, but keeping

out

out the largest of them to fry, and shredding a few of the imallest: Then having dipp'd them in beaten Yolks of Eggs and Flour, fry them in Hogi Lard: Cut the Tongue into round Pieces, and make the Brains into little Cakes, and dip both them and the Tongue in Eggs, and fry them; then turn out the stew'd Meat into the Dish about the Hall of the Head; and lay the Tongue, Brains and Oy. sters fry'd with little Bits of crisp'd Bacon, Saufages, or forc'd-meat Balls, or both, about the Meat. Let the Garniture be Barberries and Horse Radish; so serve it up.

### To Hafte a Calf's Head.

Boil it till 'tis near enough to be eaten, then cut It into thin Slices: Put half a grated Nutmeg, a little Mace, two Anchovies, and an Onion stuck with Cloves, into a Pint of Gravy or strong Broth, and half a Fint of White-Wine; boil it a Quarter of an Hour; then strain it, and boil it up again: When it boils, put in the Meat, with some Salt, and Lemon-peel shred fine: Let it stew a little, and if you will, add Sweetbreads to it: Have ready forc'd-meat Balls of Veal, mix the Brains with the Yolks of Eggs, and fry them to lay for Garnish: Just before serving it, shake in a Bit of But ter.

### To reast a Calf's Head with Oysters.

Cut it in Two, as for boiling; take out the Brain: and the Tongue; parboil them, blanch the Tougue, and mince them with a little Sage, Beet-Suet or Marrow, and a few Orsters; add to these the Yolks of four or five Eggs beaten, Salt, Pepper, Ginger, Nutmeg and grated Bread: Then partioil the Head, and having dry'd it with a Cloth, hil the Scull and the Mouth with the above In-

gredients;

gredients; then stuff it with Oysters, and fasten it to the Spit: As it roasts preserve the Gravy, to which put some White-Wine, a little Nutmeg, a few Oysters and sweet Herbs minced; set these oter a Chasing-dish of Coals, put in some Butter, the Juice of a Lemon, and a little Salt, beat it up thick, and when the Head is dish'd, pour on it this Sauce, and serve it.

#### To CANDY any Sort of Flowers.

Break the very best refined Sugar into Lumps, and dip it Piece by Piece in Water; put it into a silver Vessel and melt it over the Fire: Just as it boils, strain it, and set it again on the Fire; and then keep it boiling till it draws in Hairs, which you will perceive by holding up the Spoon you stir it with; then dip in the Flowers, and set them in Cups or Glasses; and when they are grown to a lard Crass, break them into Lumps, and lay them in light as you will: Dry it well in a Stove, or in the Son, and it will look like Sugar-Candy.

### Thâtest a CAPON à la Braise.

with large Lardons well fealon'd. Then take a Stew-pan, and garnish the Bottom of it with bard of Bacon, and lay over them Slices of Beef and Veal, season'd with Salt, Pepper, Onions, Coron, Parsnips, Parsly, Spices, sweet Herbs, and Slices of Lemon: Than put in your Capon, and scale it over as under, covering it with Slices of Beek Veal and Bacon: This done, set it a stew-many for our or five Hours with a gentle Fire, above as well as under it. Take Care from Time to Time that it do not burn; and if perhaps there should not be Liquor enough in the Stew-

pan, you may moisten it with a little strong Broth or with Gravy. Next make a Ragoo of Veal Sweetbreads, fat Livers, Trusses, Mushrooms, Morils, Artichoke-bottoms, Asparagus-tops in their Season; which you toss up with a little melted Bacon, and strengthen with good Gravy: When your Ragoo is enough done, you take off all the Fat, and thicken it with a Cullis of Veal and Ham of Bacon. Then take up your Capon, and set it a draining; when it is well drain'd, lay it in your Dish, pour your Ragoo upon it, and serve it warm.

### A Copon with Cray-fish.

You stew your Capon à la Braise, as in the soregoing Receipt; and make a Ragoo of the Tails of Cray-sish, Mushrooms and Trusses, which you toss up with a little melted Bacon, moisten with good Veal-Gravy, and thicken with a Cullis of Cray-sish, Then take up your Capon, and having drain'd it, lay it in the Dish you intend to serve it in, and pour your Ragoo upon it. Take Notice, that after you have put your Cray-sish-Cullis into your Ragoo, you must keep it only over hot limbers; for it will turn, if you let it boil.

At other Times we serve a Capon dress'd del Braise, either with a Ragoo of young Onions, or of Success, or of Cellery, or of Cucumbers. You will find the several Ways of making the Ragoos in the Article Ducks.

### A Com with Oyhers.

When your Capon is dress'd à la Braise, as before, you set some Mushrooms and Trusses a simmering over a Stove in Veal-Gravy, and thicken it with a Cullis of Veal and Ham: Then you

ake your Oysters, and give them two or three I'urns over a Stove in their own Liquor to blanch them; but be sure not to let them boil: Then take them off, and having clean'd them very well, out them into the Ragoo you have got ready; and hear it over the Fire, but let it not boil: Take up your Capon, drain it, and lay it in the Dish; Pour the Ragoo upon it, and serve it warm.

### A Capon roasted with sweet Herbs.

When your Capon is pick'd and drawn, put your linger between the Skin and the Flesh to loosen it. Take the Eigness of two Eggs of grated Bucon; add to this one Mushroom, one Truste, a little Parily, some Cives, and Garden-Basil, all shed very small; Pepper, Salt and Spices. Having mixed all this together, put it between the Skin and the Flesh of your Capon, and sew up the End. Then bard the Capon with Slices of Veal and Hum, putting between them a little sweet hum, Pepper and Salt; and having wrapt it up in Slicess of Paper, put it on the Spit and roast it. When it is roasted serve it up with any of the Ragons, mention'd above in this Article.

Oblieve that we drefs Chickens, Pigeons, Ducks, Paradges, Feafants, &c. in the same Manner.

#### CARDOONS

P. E. a Sort of Legume, that well deferve a Place in this Treatife: We dreft them as folown. Having pick'd and cut them in Pieces, and oally them, we blanch them in Water with a litically, fome Slices of Lemon, Beef-Sewet and Baras of Bacon: When they are blanch'd we have men, and put them into a Stew-pan with Foregraphy, a Banch of sweet Herbs, some BeefMiarrow

Marrow cut small, and a little grated Cheese then we season and stew them: When they are tender, we take off all the Pat, give them a brown Colour with a red-hot Fire-Shovel, put to them Drop of Vinegar or Verjuice, and serve them hot in Plates or little Dishes.

#### CARP

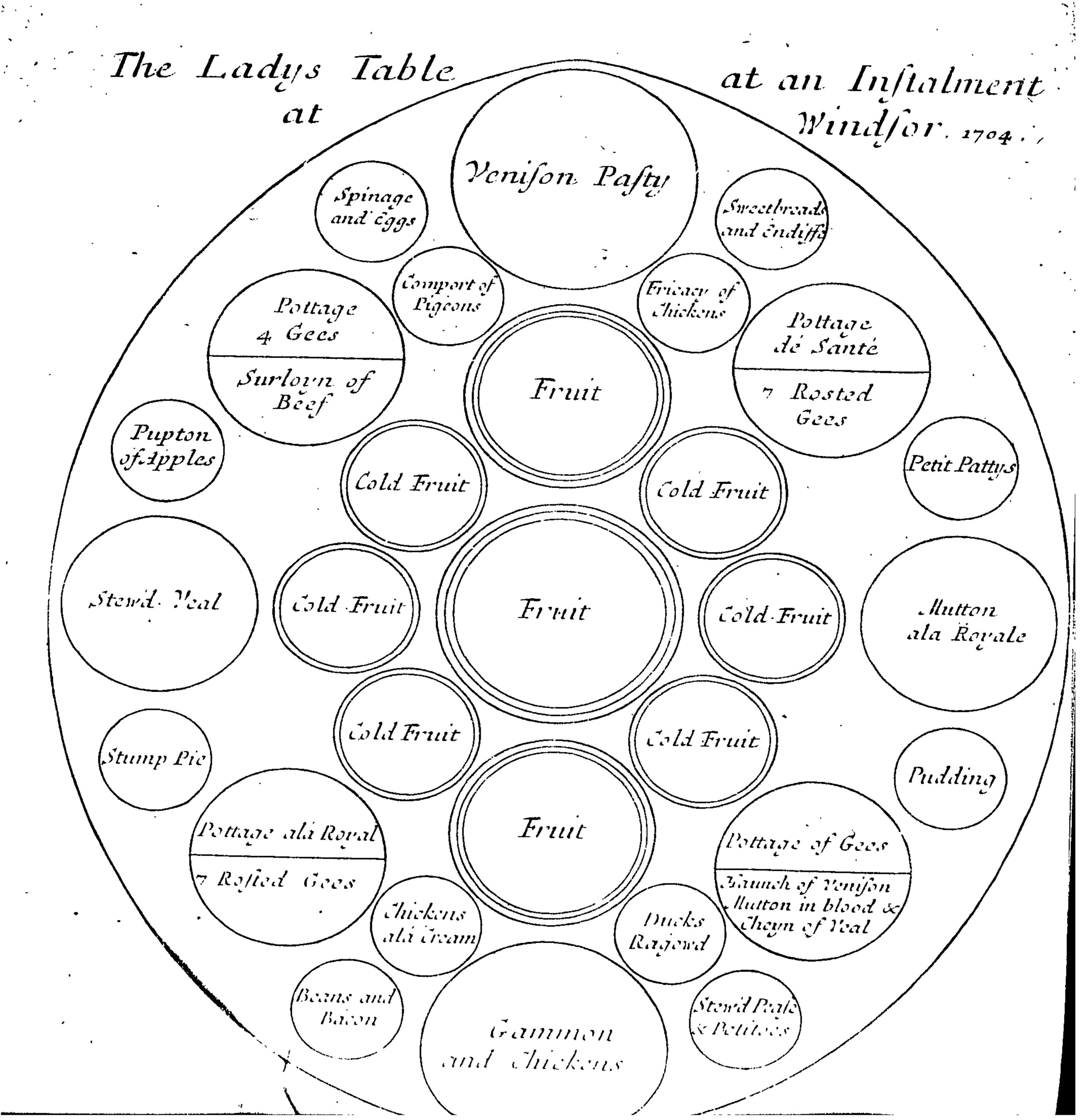
IS a fresh-water Fish; very common in all Countries: A River-Carp is reckon'd better than a Pond-Carp, and the yellower it is, the better.

### To fry a Carp.

After having scal'd and drawn it, slit it in two, strew it over with Salt; drudge it well with Flower, and fry it in clarify'd Butter. When it is fry'd, you may either serve it dry, and eat it only with Juice of Orange: Or else you may prepare a Ragoo of Mushrooms, the Milts of Carps or other Fish, and Artichoke-bottoms: Fry some thin Slices of Bread, and put them into the Sauce, together with some sliced Onion and some Capers; let them boil in it. Dish up your Carp, throw your Ragoo upon it, and let your Garniture be fry'd Crusts of Bread and sliced Lemon. So serve it warm.

#### Ti dress a Carp à la Daube.

Take a couple of Soles and a Pike, and bone them: Of the Ilesh of them make a Farce, habing it very small together with a few Cives, some Spice, Salt, Pepper, Nurmeg, fresh Butter, and some Crum of Bread soak'd in Cream: Thicken your Farce with the Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farcy



le Fire, in White Wine, season'd with Salt, pper, Cloves, some Slices of Lemon, a Bunch sweet Herbs and good fresh Butter: While it stewing, get ready a Ragoo of Mushrooms, usies, Morils, Artichoke-bottoms, Milts of rps, and Tails of Cray-sish: Season all this ll, and toss it up in a Sauce-pan with fresh Butter. Put to it a good Cullis of Cray-sish: Lay ir Carp in an oval Dish, pour your Ragoo up-lit, and serve it up very warm.

### To dress a Carp au Court-bouillon.

Having sealed and drawn your Carp, pull out Fins, lay it in an earthen Pan, and throw upon some Vinegar and Salt scalding hot. Boil it in hite Wine and Vinegar, with Onion, Bay-Leaf, over, Pepper and Butter; when it is boil'd, we it up in a clean Napkin, garnish'd with Par, for the first Course.

### To broil a Carp.

Having prepar'd your Carp, rub it with melt-Butter, and strew it with Salt; then lay it on a ridiron, and broil it: While it is broiling, get ady a Sauce with drawn Butter, Capers, Ancovies, sheed Lemon and Vinegar, season'd with It, Pepper and Nutmeg. You may serve it ewise with a Sauce made of fresh Butter, Salt; pper, Parsly and Cives shred very small, and shrowing or a thin Proce: Toss up all this in a two my put your Carp to it, and serve it up the Jaice of Orange

### To roast a Carp.

Take the largest and the fattest Carp you can get; let it be a Milter; make a Farce with the Milt, the Flesh of Eels, Anchovies, Mushrooms Chesnuts, Chippings of Bread, Onion, Sorrel Parsly and Thyme: Season all this with Salt, Pepper and pounded Cloves, and put to it some good fresh Butter. When your Farce is made, stuff the Body of your Carp with it, and sew up the Shir Then stick it with some Cloves and Bay-Leas and wrap it up in Paper well butter'd. Fasten to the Spit, and while it is roasting, take care to the Spit, and while it is roasting, take care to keep basting it with warm Milk or White Wine When it is roasted, serve it up on a Ragoo of Mushrooms, the Milts of Carps, Asparagus-top, Trustes and Morils.

### To stew Carps.

Cut them in Pieces according to their Size; fet them a stewing in a Kettle or Sauce-pan, with White Wine or Claret; and season them well with Sait, Pepper, Onion shred small, Capers and some Crusts of Bread: Let all this stew together, and when it is enough, and the Sauce grown thick serve it.

#### CHICKEN.

### To bell Chickens and Apparagus.

Orce the Chickens with good forc'd Meat, and boil them white, cut the Asparagus Inch long so parboil it with Water, a little Butter and Flower, and drain it; then take a Sauce-pan with a little Butter and Salt, and dissolve it softly taking care that it do not become brown. Aid

the Asparagus a little mine'd Parsley and Cream; Faggot of Fennel, some Nutmeg, Pepper and alt. Stew it over a soft Fire; so serve it over our Chickens, squeezing in a little Lemon.

To boil Chickens with Endive.

Brown a little Butter, a little minc'd Onion, a nall Anchovie, and pickled Capers, mince them, and add a little Gravy. So serve it over your hickens, to the first Course.

To make fore'd Chickens Bullion Blanc.

Take the white of the Breasts, and mince it ith a little sat Bacon boil'd, a little Marrow, and the Crum of a French Roll, boil'd in Milk: Then ke the Yolks of two Eggs, the one boil'd hard, he other raw: Mince and season all this with epper, Salt, Nutmeg, and the Juice of a Lemon; to it to in your Chickens, and bake them. You say make Partys of that forc'd Meat to garnish our Chickens; but put neither Eggs nor Bread your forc'd Meat.

### Chickens à la Brassé.

Take out the Breasts, lard them and force tend. In slew them in a Pan, and serve them. or your Sauce be Butter, Gravy, and minc'd arts.

In make Chickens Chiringrate.

Ciroff their Feet, and lard them, brown them in it; in he a Ragoo-Sauce, and stew them in it; then you are going to serve, put to your Chick-to cold Ham sliced. Let it stew a little with your

your Chickens. So serve them with your sligt Ham about them.

To make Pullet or Chicken-Surprize.

Roast them off; if for a little Dish, two Chid ens, or one Pullet will do. Take the Lean your Pullet or Chickens from the Bones, cut it i thin Slices an Inch long, and tofs it up in fixe seven Spoonfuls of Milk or Cream, with the Big nels of half an Egg of Butter, grated Nutmer Pepper and Salt; thicken it with a little Dust Flower, to the Thickness of a good Cream, the boil it up and set it to cool; then cut six or sex thin round Slices of Bacon; place them in a Patty pan, and put on each Slice some of the ford Meat, for which you will find the Receipt in La ter F. and work them up in Form of a Frence Roll, with raw Egg in your Hand, leaving all tle Hollow in the Middle; then put in your Fow and cover them with some of the same force Meat, rubbing it smooth over with your Han and an Egg; make them of the Height and Bi ness of a Frank Roll; throw a little fine gran Bread over them; bake them three Quarters of Hour in a gentle Oven, or under a Baking-Com till they come to a vellow Brown; place them vour Mazarine, that they may not touch one other, but so that they may not fall flat in Baking: But you may form them on your Kid en-Taille with vour Slices of Bacon under the then lift them up with your broad Kitchen-Km and place them on that which you intend to ball them on. Let your Sauce be Butter and Graff and squeezid Lemon, and your Garnishing fif Parily, and cut Orange: You may put the Legi one of vour Chickens into the Sides of one! your Loaves that you intend to put in the Mill

f your Dish. This is proper for a Side-Dish. for a street, either in Summer or Winter, where ou can have the Ingredients above-mentioned. Pallet-Surprize is made in the same Manner.

### To dress Chickens à la Braise.

Take the fattest Chickens you can get, and parbil them: Lard them with large Lardons of Baon, and of a Ham, both very well season'd: then they are larded, tie them about with a ack-thread: Then garnish the Bottom of a small ettle with Bards of Bacon, and Slices of Beef eil beaten, and season'd in the same Manner as r the other Braises already mention'd: Put the nicken- into the Kettle, the Breasts downwards, aion them above as underneath, lay over thein ices of Beef and Bards of Bacon, cover the Ket-, and fer them to stew, with Fire over the ettle a. well as under it. Then make a Ragoo follow: Take some Veal-Sweetbreads and cut em in Morsels; add to them some Cocks-combs, me Mosnrooms and Trufles cut in Slices; season this with Pepper, Salt, and a Bunch of favoury eris, put it into a Sauce-pan, and toss it up er a Store with a little melted Bacon: Then put me formy amongstit, and set it to simmer over gent's Fire: When it is half done, put to it some paracrostops, and Artichoke-bottoms cut in Fister and blanch'd; then continue to prepare E Racoo, and when it is enough done, be careto the off all the Fat, and thicken it with a Weal and Ham. Take up your Chicke E. :: :::em drain, and then put them into the Mary amongst your Ragoo; and when you are Pir to force, take them out, unbind the Packthis and lay them handsomely in the Dish you fen.: Erve them in: Take care your Ragoo

be well relish'd and the Fat clean taken off; the pour it on the Chickens, and serve them warm the first Course.

We serve Chickens à la Braise sometimes with Ragoo of Cray-sish, or of Oysters; as liker with all Sorts of Ragoos of Legumes; you find the several Ways of making them in Letter R.

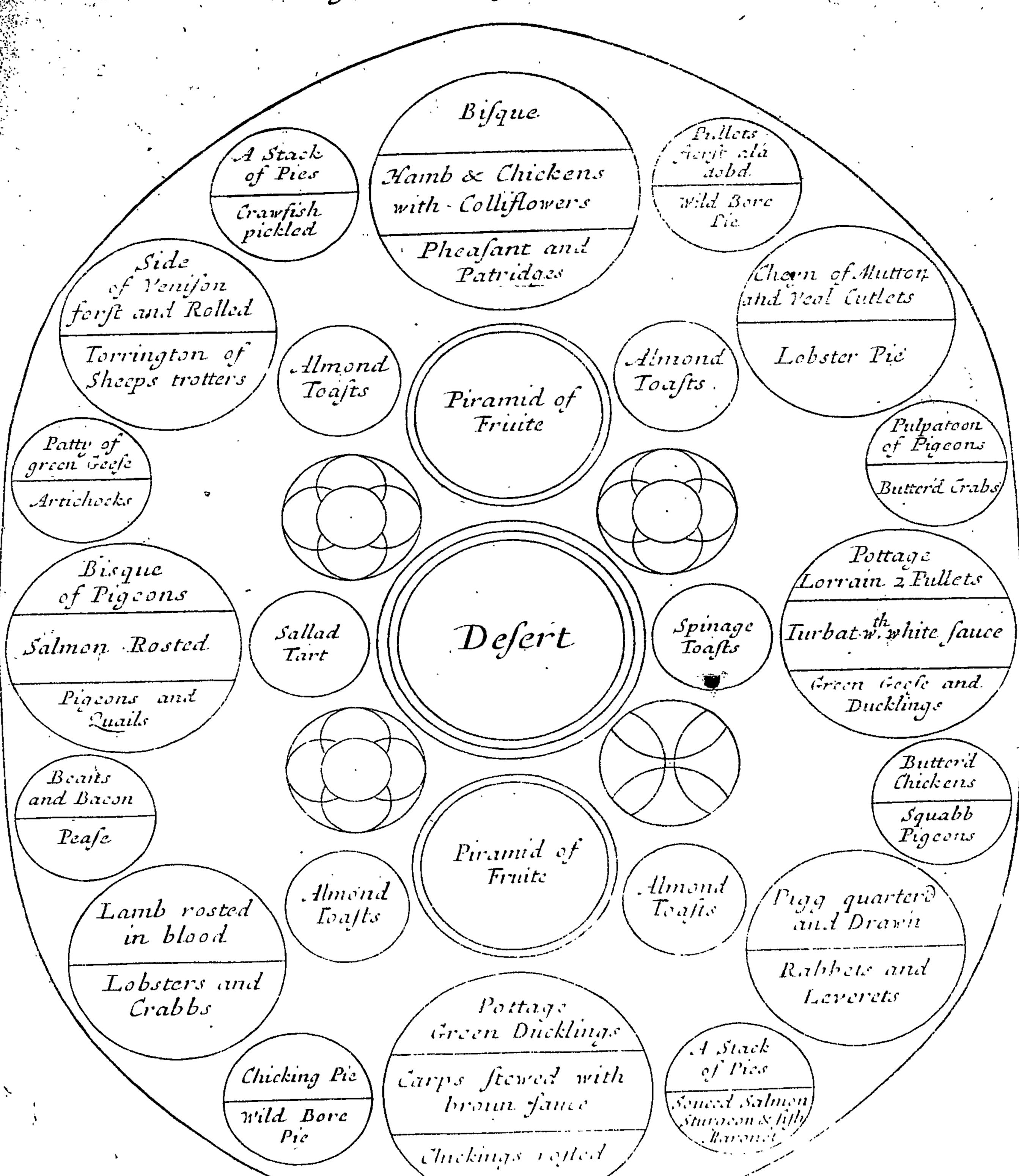
### To deels Chickens with Slices of Hamis

Trus your Chickens without blanching the Cut Slices of a Ham, for each Chick one in them a little and season them with Parsy Cives shred very small: Loosen the Skin of Breasts of your Chickens with your Finger, slip in the Slices of the Ham between the Skin the Flesh: Then blanch them before the wrap them up in Bards of Bacon, tie themak with Fack-thread, and put them on the Skin the Chickens handsomely in the Dish in which the Chickens handsomely in the Dish in which mean to serve them; pour on them some Est of Gammon of Bacon, which see in Letter and serve them warm for the first Course.

### To diess Chickens the Polish Way.

Lard them with half Bacon, half Anchor both season'd with Spices and savoury Her had make a Farce of the Livers of your Chicke blanch'd Bacon, raw Trustes, sweet Herbs, Spices York of two Eggs, all hash'd very smill your Chickens with this Farce, spit them, a lay them down; when they are somewhat mornan half roused, rake a Fire-Shovel almost a liot, upon which lay some Bards of Bacon, and them drip on your Chickens. Take care not

# The Duke of Newcastles Feast at Windson



k them, and when they are roafted, serve h with a warm Ramolade: Which see in Let-

To dress Chickens the Barbary Way.

Then they are trus'd, beat them with a Rowl-Pin to break the Bones. Make a high-season'd te, and put it in the Bodies of your Chickens, boil them in Milk with all Sorts of savoury to put them into the Milk till it boils; when are enough, take them up, and lay them on Gridnon till they are grown brown; then e them with a Ramolade.

### To make a Fricossy of Chickens.

Take off the Skin of your Chickens: Cut off Shanks a little above the Joint, and the Piis of the Wings, both which you make no of: Then cut off the Legs, and with a Blow Rowling-Pin break the Bones, and having in them out, throw the Flesh into Water; take off the Wings and the Breafts, and cut a rest of the Carcass in Pieces, as you would e it, if it were dress'd for eating; throw them nto Water, and blauch them over a Stove; n they are blanch'd put them again into cold ter, and when they have lain a little while, them out and drain them: Then put them a ciew-pan with a little melted Bacon and Butter, a Bunch of favoury Herbs, an Onion k with Cloves, some Cocks-combs, Vealethreads, Mushrooms and Truffes, season'd P Sair and Pepper; toss up all this together a Stove; then put to it a little Flower, and two or three Turns more over the Stove: Men it with half Water, half Broth, and set it

over a gentle Fire: Beat up the Yolks of the or four Eggs in Cream, and mix in it a little to Parsly. When the Liquor of the Fricassy is minish'd as it ought to be, thicken it with we Eggs and Cream without taking it off the Stower when it is enough done, lay it handsomely in Dish, and serve it in Plates or little Dishes.

When you would serve it with Verjuice, may your thickening with that instead of the Cream

### To fricassy Chickens with Champaign Wine.

Cut and prepare them as in the foregoing R ceipt. Put them into a Stew-pan with a little! con, a Morsel of Butter, and an Onion stuck wi two or three Cloves, some Button-Mushrout iome fliced Truffes, and Cocks-combs fealor with Pepper and Salt. Toss up the Whole over Stove, then powder it with a little Flower, a give it two or three more Turns over the Som and moisten it with a little strong Broth. two Glasses of Champaign Wine, and put it is the Fricassy; then set it over a gentle Fire. Be up the Yolks of three or four Eggs in Veal-Gran with a little shred Parsly; when the Frically boil'd away as it ought, pour to it your Eggs a Veal-Gravy; and when it is thick enough, M it up handsomely, and serve it in Plates or im Dishes.

#### To dress Chickens in Gravy.

Loosen the Skin of the Breasts from the Flesh take as many Bards of Bacon as you have Chickens, and of the same Size; season them with Sale Pepper, savoury Herbs, Parsly and Cives, a shred very small and mix'd well together; thrustone of these season'd Slices of Bacon between the Skin and the Breast of each Chicken, bind the about

out with Pack-thread, then wrap them up in rds of Bacon, spit them and lay them to the e; when they are roasted, take off the Bards, them up handsomely, pour on them some al-Gravy, and serve them warm in Plates or le Dishes.

### To sarce Chickens with their own Livers.

Take the Gall off the Livers of your Chickens, llay them on the Dresser with a little Fat and an of a Ham of Bacon, some shred Cives and rily together with a very little Basil: Season the hole with Salt, Pepper, Spice of all Sorts, and h and mix it well together, putting to it the lks of two Eggs raw: Loosen the Skin from the tail, of the Chickens, and farce them with this rer-Farce Then fasten the Skin at the two ds of the Wings, by running a small Skewer bugh them, or else by sewing them up: Run wher Skewer through the Legs of your Chicken, ap them up in Bards of Bacon, and over that in Sheets of Paper; fasten them to the Spit, I le them roast at a gentie Fire; when they t routed, take off the Bards, lay them handnely in a Dish, and pour on them a Cullis of al and Ham. So ferve them hot.

### 9 Price Chickens with Anchovies.

Grace some fat Bacon; season it with Salt, Pept, some Parsly, Cives, and two Anchovies
ted very small; mix all this together, and haly sooion'd the Skin of the Breasts of your
lickens, as in the above Receipt, put it between
the Skin and the Flesh: Tie them with Packread, sold them up in Bards of Bacon and
lette of Paper: Then spit your Chickens, and
the Bacon shills.

while they are roasting at a gentle Fire, taken Anchovies, wash them very thin, bone themse shred them very small, then put them in a San pan and melt them in a clear Cullis of Veal a Ham of Bacon. Keep the Cullis over hot I bers, and when the Chickens are roasted, take the Bards, and dish them up, pouring the Course.

We dress likewise Capons, Pullets, Quails, I tridges, Fillets of Veal and Mutton with And vies in the same Manner as Chickens, and se them also for first Course.

#### CHUBS.

Chub is a River-Fish, so called from having a great Head: We dress it as lows.

#### To both a Chub.

Put as much Vinegar of Beer, and Water to the Kettle as will just cover the Fish; put a good Deal of Salt and some Fennel: Let boil, and then put in the Fish, and when soiled and well drain'd, pick the Flesh from Bone. Tut it into the Dish over a Chasingle of Cooks, with melted Butter, and send it in Table.

#### To breil a Chub.

Scale the Chub, cut off the Tail and Fins, of well, that it down the Middle, gash it on Back in three or four Places, and lay it to over a clear Fire: Baste it all the While 'tisk ing with Butter and Salt, with which mix it Thym shred very small. The Sauce may be ter and Anchovies, with a Drop or two of negar,

### To roast a Chub.

Having scaled it, make a Hole as near the Gills you can; gut it, and take care to cleanse the shroot well. Wash it, and fill the Belly with sweet Herbs, tie it sast to the Spit with Splinters, and which it roasts, keep basting it with Butter and Nector well season'd with Salt. Use the same Saice is for the broil'd Chub.

### To make CAVET of Venison.

Collets; when it is almost boiled, take a simple pair, and brown in it half a Pound of Button, and as it browns, add a Quarter of a Pound of hower, little and little, till the Brown be of a good Colour; be sure not to burn it. Then add half a Pound of Sugar, and as much Claret as will make it the Thickness of a Ragoo. When you are going to serve it, put in the Venison, and this it three or four Times; and so serve it with the Juice of a Lemon.

### To make Civet of a Hare

Cut off the Legs and Wings whole; and cut the off in Pieces: Lard them with Bacon, and this them up with melted Bacon; then frew them in frong Broth and White Wine, a Bunch of Early Salt, Pepper, Nutmeg, Bay-Leaf and flood Lemon. Fricassy the Liver, pound it in a Morry, and strain it through a Sieve with a Cullos and a little of the same Broth; pour this on the same that when you have dish'd it, and serve it

#### COCKS-COMBS.

Estides the Share that Cocks-combs have in the Lest Ragoos, and in Bisques, we serve them up by themselves in Plates or little Dishes; especially farced Cocks-combs: Or else with Veal Sweetbreads, or with fat Livers; or lastly, with Mushrooms and Morils.

### To farce Cocks-combs.

Take the largest you can get and half boil them. Then open them at the great End with the Point of a Kinse. Make a Farce of the Breasts of Chickens or a Capon, Beef-Marrow, pounded Bacon, Salt, Pepper, Nutmeg, and the Yolk of making Fricassy your Cocks-combs, having sind farced them, and let them summer in a Dish with lattle strong Broth, and sour or sive sliced Mush rooms, beat up the Yolk of an Egg in a little Gravy or Cullis; pour it on the Cocks-combs, and so serve them in Plates or little Dishes.

### To proserve Cocks-combs

Clean them well, put them into a Pot with some melted Bacon, and keep them a little over the Fire without boiling. Half an Hour afterwards, put to them a little pounded Bay-Salt, an Onion study with Cloves, a Lemon cut in Slices, some Pepper and a Glass of Vinegar. When the Bacon begins to stick to the Pot, take them up, put them into an earthen Pan, and cover them with a linen Cloth and melted Butter, as you do other Things that you intend for keeping

#### To make Scotch COLLOPS.

Cur thin Slices off from a Leg of Veal, and habing beaten them with a Rolling-pin, lard them with Bacon, then rub them over with a Seasoning, of Salt, Pepper, Nutmeg, young Onions, Savoury, Parily, Marjoram and Thyme shred small; dip the Collops in the Yolks of Eggs temper'd with Flour, an fry them in fresh Butter. Mean while get feldy your Sauce as follows: Dissolve some Anchohics in strong Gravy and a Glass of Claret, to which put one or two Shalots, and the Juice of a Lemon. Let these stew over the Fire for some Time, then thicken it with the Yolk of an Egg beaten up with Butter: Pour it on the Meat with forc'a Meat Balls, crisp'd Bacon, fry'd Oysters, Mulimooms and Veal-Sweetbreads, cut in Pieces. Garnith the Dish with Barberries and scrap'd Horie- Ladish.

#### COUR T-BOUILLON

15 a particular Manner of dressing certain Fish: de le composed of Water, Vinegar, Salt and Butter . but it being common to several Sorts of In, not to trouble the Reader with needless Repetitions, we refer him to the Articles of Carp and  $P_{i}$ , in the Letters C and P, where he will Illed what he is to observe in this Respect.

#### CRABS

RE a Sea Shell-Fish, usually eaten as fol-To dress Crabs.

THE REPORT OF THE PERSON OF TH Hining boil'd them, take the Meat out of their Liebband great Claus: Cut the last into square Bits

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Bits like Dice, and then put both the Meats in to a Pipkin with White-Wine, Orange-Juice, grant on and some Slices of Orange: Leting ted Nutmeg, and some Slices of Orange: Let have three or four Warms over the Fire; then put the Meat into the Shells, having sir cleans'd them very well, and lay the finall Leg in the Dish round them.

#### To broil Crabs.

Boil them siest in Water and Salt, then lay then to steep in Oil and Vinegar well beaten together Lay them on a Gridiron over a gentle Fire, and while they are boiling keep basting them with Rois mary Branches: Serve them up with beaten Bu ter and Vinegar, or with Oil and Vinegar, an the Posemary Branches with which you haste them.

#### To butter Crabs.

When they are boil'd take the Meat out of their Bodies, and strain it with the Yolks of three o four hard Egg., Claret, Vinegar, Sugar and pound ca Cinnamon; then set it to stew in a Pipkin wit fresh Butter for a Quarter of an Hour, and sens them up as above.

#### CRAY-IISH

R. E. taken in Rivers and running Stream Besides the Use we make of them in Bilgs and Soops, as well of Flosh as meagre, we mil a Reagoo of them as follous.

### Rageo of Cray-fllb

Wash them well, and boil them in Water; the pick them, take off the Tails; and the rest of

Shells, after having first taken out the Body, will serve to make your Cullis, as shall be said by and by; cut off the End of the Tails next the Body, and mix the rest with some Mushrooms, Trusles, Asparagus-tops, (if in Season) and some Artichokebottoms; toss up all together with a Morsel of Butter; then moisten it with a Drop or of two of strong Broth, and set it a simmering over a little Fire, having given it a seasoning of Salt, Pepper, Omen and slie'd Lemon. When it is enough, thicken it with a Cullis of Cray-fish, and serve it waem in Plates or little Dishes.

See another Ragon of Cray-fish in the Article Ca-† 77.11. Chay-fish in Letter C.

#### To make a Cray-fish Cullis.

found the Shells of them with half a Dozen Almonds: Take three or four Slices of Carot. Pursnip and Onion, and brown them a little in trifficent butter, and add Crusts of Bread in Proportion to the Quantity of the Cullis you intend to make, and as you have fewer or more Shells. Mostly the Crusts with a Fish-broth, season it with Salt, Pepper, Cloves, a whole Leek, Parsly and Mushrooms. Let all this simmer for half an Phase; then put in your pounded Shells, and give than a Boil or two, then strain it through a Sieve; and take Use of it to thicken Ragoos, Bisques of Chapshin, and others, (which see in Letter B.) that then it must be thinner.

Take Care not to let your Cray-fish Cullis boil, allowyou have strain'd it; for then it will be apt to take; therefore only keep it warm over live liveres. in trib Butter, and add Crusts of Bread in Pro-

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### To dress Cray-fish the English Way.

Having boil'd them in Water, pick out the Tails and take off the small Claws, leaving only the two large ones, from which take off the Shells. Then toss them up with a little fresh Butter, some Trustes and Mushrooms; moisten them with a little Fish-broth, and two or three Spoonfuls of Cray-fish Cullis, and set them a simmering over a gentle Fire. When you are ready to serve, give them a toss up over a Stove, and thicken your Sauce with the Yolks of two Eggs beaten in Cream mixing with it a little shred Parsly. So serve them in Plates or little Dishes.

You may likewise toss them up in a Sauce-pair with white Sauce, as you do several other Things.

#### CREAM.

To make Rhenish II me Cream.

a Stick of Cinnamon, and half a Pound of Sugar. While this is boiling, take seven Yolks and Whites of Eggs, beat them well together with a Whisk, till your VVine is half driven in them and your Eggs to a Syrup; string it very fast with the Whisk till it comes to that Thickness that you may lift it on the Point of a Knife, but be sure you let it not curdle; add to it the Juice of a Lemon, and Orange-Flower Water: So pour it in your Dish, and garnish it with Citron, Sugar or Bisket. So serve it.

To make Creeni-Toasts, or Pain perdu.

Take two French Rolls, or more, according to the Bigness of your Dish, and cut them in Slices

My Lady Arrans Daughters Wedding Supper. June 6. 1699. Pottage Crawfille 3 Capons ala Rovale Beans & Bason Butterd Chickins 4 Pheasants Pease 16 Quails Rabbete fricacy Mullets Stenid Patty of PulpatoonGreen Geese of Pigeons Stillys of all Thees takes and forts Butterd Crabbs Luftards Artichocks. Turbat [Phillet of Beef landed with Collops Breakt of Veal Westphalia Yamb Colourd Drued Tonques Green Gees 4 Wild Ducks Dutch Beef and Cold Thickens Pattu of Squabbs Pulpatoon Rabbets fricands Carps Carbullion of Sweetbreads Tanzie Lobsters Thees Cakes and Jailly's of all Cuftards Sorts Butterd Chickens Beans & Bacon Supe preen Pease Squabb Pigeons] Pea/c with 2 Ducklings Penilon rolld and Colourd 4 Turkey Pouts

sthick as your Finger, Crum and Crust through; av them on a Silver or Brass Dish, put to them a int of Cream, and half a Pint of Milk; strew hem over with beaten Cinnamon and Sugar, urn them frequently till they are tender soak'd, jut so as you can turn them without breaking; hen take them with a Slice or Skimmer from your fream; break four or five raw Eggs, turn your lices of Bread in the Eggs, and fry them in claify'd Butter; make them of a good brown Cobur, not black; take care of burning them in fryhg; scrape a little Sugar round them, but have a are you make them not too sweet. You may erve them hot for second Course, being well lrain'd from your Butter in which you fry'd them; lut they are most proper for a Plate or little Dish or Supper.

To make fry'd Cream.

Put over the Fire in a Sauce-pan a Pint of tream, half a Pint of Milk, a Piece of Sugar, nd a Stick of Cinnamon; let it simmer over the fire softly, a quarter of an Hour. In the mean line, break eight Eggs, put all the Yolks and x of the Whites into another Sauce-pan, beat them bgether with a wooden Spoon or Ladle, and add them a quarter of a Pint of Cream, a Handful f fine Flower, and mix all together as fine as can e; your Stick of Cinnamon being taken out, add it your boiling Cream, and boil it over the Fire, irring it hard for a Quarter of an Hour, and utting to it a little Salt, and Citron mine'd fine; ing all boil'd together of a Thickness that you In just stir it, slower a Mazarine, and pour it out on it, make it run a Breadth with your Hand, lit is the Thickness of your Thumb, strew a tle Flower over it; cut it out with a Knife in juntes or Diamonds, three Inches long; flower it

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as you cut it, fry it in Hogs Lard, and serve it hot, with a little scrap'd Sugar, for second Course of Supper.

To make Cream the Italian Way.

Take about a Quart of Milk, according to the Size of your Dish; boil it with Sugar, a small Stick of Cinnamon and a very little Salt: When it is boil'd, take a large Silver Dish and a Sieve, into which put the Yolks of four or five new-lay'd Eggs, and strain the Milk and Eggs through it three or four Times; then put your Dish into a Baking-Cover, taking Care to place it very even; pour your Milk and Eggs into the Dish; and put Fire over and under it, till your Cream is very thick; then serve it. Observe that in all these Creams, mixing a little Cream with the Milk makes them the more delicate.

#### To make Cream-Tarts.

If you would make for several Times, beat twelve Eggs, the Yolks and the Whites: When they are beaten, put to them half a Pound of Flowe, rather more than less, and beat all of it together. Then add a Dozen Eggs more, and continue beating them all together. Have ready at the same Time about two Quarts of Milk, and put it into a Sauce-pan big enough to boil it; when it boils, pour in your Eggs and Flower, and keep always stirring it. Put to it a little Salt and white Pepper, with about half a Pound of Butter, and boil it well, taking care that it stick not to the Bottom. When your Cream is thicken'd and Loiled, pour it into another Sauce-pan, and set it a cooling. Uhen you would make Tarts, take more or less of it, according to the Size you would make vour Tarts, and put it into a Sauce-pani

it and mix it well with a Slice, adding to it me Sugar, some candy'd Citron shred small, a the Orange-Flower Water, some Yolks of Eggs, and Beef-Marrow or melted Butter. All this being ell mix'd together, make your Tarts of Puffashe, and make a Border round them, after which our in your Cream; when the Tarts are almost akid, glaze them. They are proper for second ourse or Supper.

#### To make Maiden-Cream.

Take the Whites of five Eggs, whip them to a roth, and put them into a Sauce-pan with Sugar, like and Orange-flower Water. Set a Plate over Stove with a little Cinnamon, and pour your learn when it is well beaten, into the Plate. Then it is enough done, brown it with a red-hot hovel.

#### To make Chocolate-Cream.

Take a Quart of Milk, a Quarter of a Pound Sugar, and boil them together for a Quarter fan Hour; then beat up the Yolk of an Egg, it is a the Cream, and give it three or four oils. Take it off the Fire, and put Chocolate is the face Cream has taken the Colour of it: her boil is again for a Minute, strain it through the containing the face of the face o

### To wake Hafty-Cream.

Take three Quarts of Milk warm from the on, on the it a boiling: When it begins to rife, ke it is the Fire, and let it frand a Moment. ake of all the Cream from the Top of it, and it is not a Place. Set your Skiller again over

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the Fire, and continue to do so as before, tillyour Plate be full of Cream; Put to it some Orange flower or other sweet Water, and forget not powder it well with Sugar before you serve it.

#### CULLIS.

LL Cullises, as well the meagre as the made of Flesh, serve to Thicken all Sorts Ragoos and Soops, and give them an agreeable Taste.

To make a Chilis for the several Sorts of Flesh-Sm.

Take off the Fat from three or four Pounds a Surloin of Beef, and roast it very brown. The pound it to a Paste in a Mortar, while it is yo bot from the Spit, together with Crusts of Break Carcasses of Partridges and other Fowl that yo may chance to have by you. When all this throughly pounded, moisten it with good Gray and toss it up in a Sauce-pan with Gravy or strong Broth: Then Season it with Salt, Pepper, Close and Thyme, Basil, and some Slices of Lema Make it boil two or three Minutes, strain it through a Sieve, and pour it on your Soops with suice of Lemon.

Another Callis that is now generally used for how Soops and Sauces.

Take two or three Pounds of Veal, and halfs Pound of the Lean of a Gammon of Bacon; on these in Slices, and garnish with them the Bostom of a Stew-pan; put to them an Onion, and some Carots and Parsnips cut likewise in Slices then cover your Stew-pan, and set it a sweating over a Stove When it Legins to stick to the

Pa

it a little melted Bacon, and drudge it with a little melted Bacon, and drudge it with a lift of Flour: Then wet it with Broth and Granof each an equal Quantity, and feafon it with rufles and Mushrooms, a whole Leek, some Parky, and half a Dozen of Cloves; put in some rufts of Bread, and let it all simmer together; hen it is ready to strain, if it be for a brown lop of Partridges, take a roasted Partridge, and limit in a Mortar, then put it into the Cullis, id mix it well with it: After this, strain your likes through a Sieve, put it into a small Kettle keep it warm, and throw it on your Soop when in are going to serve.

This Stock of Cullis serves for all Sorts of black eats; and when you would make a Cullis of sodcocks, make use of Woodcocks, instead of utridges; in like manner of Rabbets, Pheasants, uals, Ducks, Teals, Pidgeons, Stock-Doves, &c. somuch that it is only the Difference of the eats which you put into the Cullises, that gives

th the Name and Taste to them.

Observe that what Kind of Meat soever you ake use of, must be more than half roasted, bere you pound it to put it into your Cullis.

#### To make a Capon-Cullis.

Reafin Capon and pound it very well in a Morthen to bup some Crusts of Bread in melted
con, and when they are very brown, put to
emsome Cives, Parsly, Basil, and a few Mushone all rine'd very small: Mix all this with
the pounded Capon; and give it a few Turns on
t Stone—Pur to it as much of your strongest
others you think sit, and strain it through a
eve.

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#### To make a Cullis of Partridges.

Bard a Brace of Partridges and roash then pound them well in a Mortar, Bards and all; the take a few Trustes and Mushrooms, both raw; them up with melted Bacon; fine Herbs, Cin Basil, Marjoram, &c. Then mix your pound Meat together with this in the same Sauce-pa with three or sour Spoonfuls of Veal-Gravy, make it simmer over a gentle Fire; then strain through a Sieve.

#### Another Cullis of Partridges for brown Soops or San

When your Brace of Partridges are roafted? pounded as above, take two Pounds of a H of Veal, and a Piece of a Ham, cut them in ces, and lay them on the Bottom of a Stewn with some sliced Onions and Carots; this must put a sweating over a Stove: When it beg to stick, drudge it with a Dust of Flour, move it: Moisten it with half Gravy, half Bro and season it with some Trustes and Mushroom whole Leek, some Parsly, and Basil, three or Cloves and some Crusts of Bread: Let all simmer together for half or three quarters of Hour; then put in your pounded Partridges, them well with it, and let it simmer a quarte an Hour longer; then strain it through as and use it for your brown Soops and Sauces where-ever else you think proper.

#### To make a Cullis of Ducks.

Take a roasted Duck and pound it well in a lar: Brown some Slices of a Ham in a Silver and put them into a Pot, with a Handful of

Is, and boil them; season them with three or our Cloves, some Savoury and Cives, and a Clove Garlick; When it is boil'd, pound it all togeter with the Flesh of the Duck; and toss it up a Sauce-pan with melted Bacon: Then put to some Yeal-Gravy, to give it a fine pale Colour, and strain it through a Sieve.

### To make a Cullis of Pidgeons.

Take two or three full-grown Pidgeons, and hen they are roasted, pound them in a Mortar; ut among them three hash'd Anchovies, a few apers, a few Morils and Trusses, two or three ocamboles, some Parsly and Cives, all shred versmall: Mix it with the pounded Pidgeons, put Itogether into a Sauce-pan, and pour upon it some leal-Gravy and Essence of a Ham: Strain it brough a Sieve, keeping it as thick as you think

Ageneral Cullis, that serves for all Sorts of Ragoos.

Take, according to the Quantity you would ake, two or three Pounds of lean Veal, with alf a Pound of a Ham; cut all of it in Slices, nd lay it on the Bottom of a Stew-pan: Put to it me iliced Onion, Carot and Parsnip, cover it nd set it to sweat over a Stove; when it begins litick, as when you make Veal-Gravy, and you! tit has a good Colour, put to it a little melted acon, drudge it with a little Fiour, and keep it oving to fry the Flour: Then wet it with Broth nd Gravy, of each an equal Quantity, season it three or four Cloves, a whole Leek, some arily, a little Basil, a Bay-Leaf, some Trusses Id Mustrooms mine'd very small, and the Crust the Exemple Rolls: Make this simmer all togeor three quarters of an Hour; then take out

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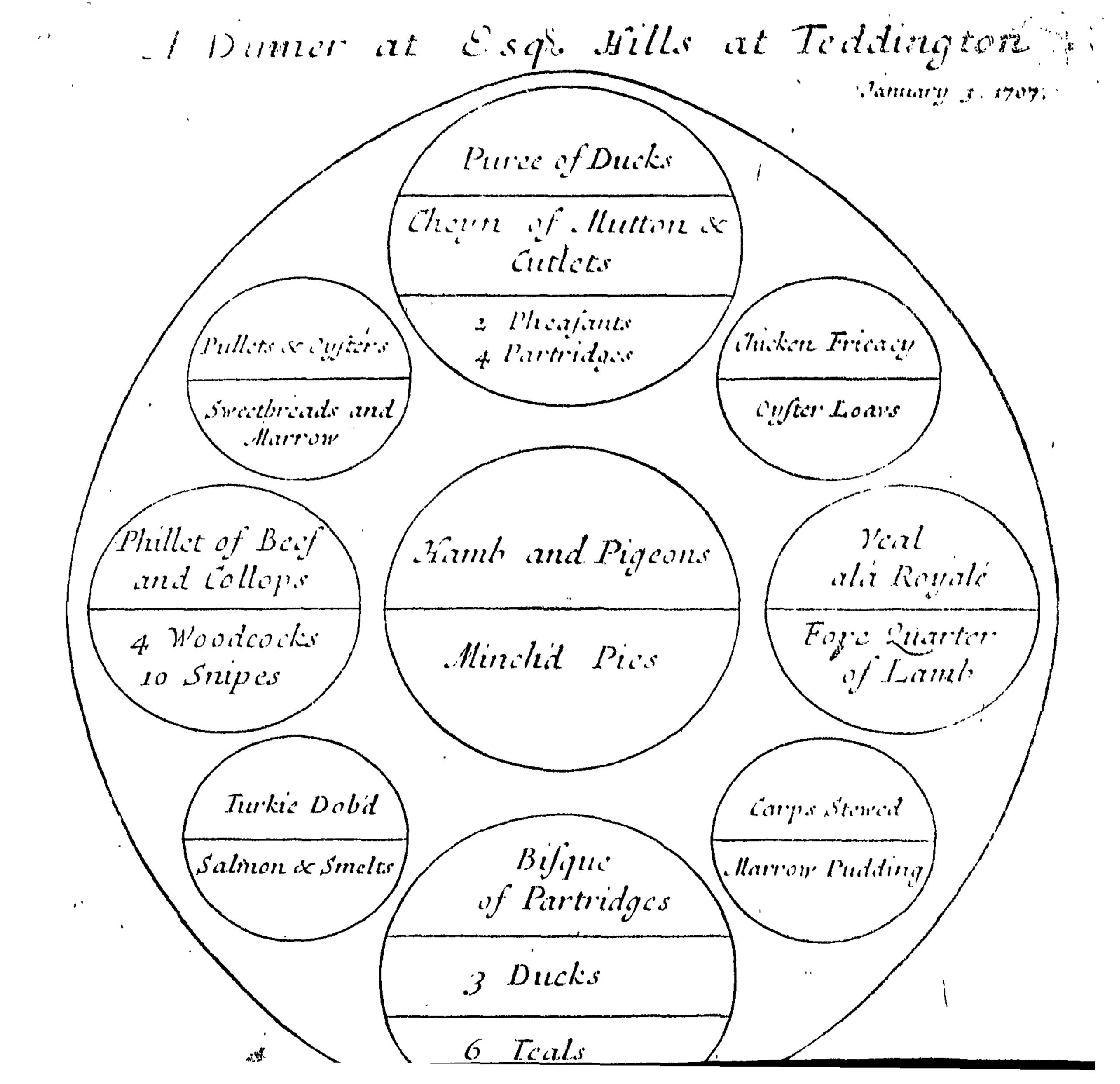
your Slices of Veal, that they may not when your Cullis when you come to strain it. It pass it through a Sieve, and keep it to use sorts of Ragoos.

#### To make a white Cullis.

Roast a Pullet, take off the Skin, and bone Take a Handful of sweet Almonds, blanch the and pound them in a Mortar, with the Break white Flesh of your Pullet, and the Yolks of hard Eggs. When all this is well pounded to ther, take about two Pounds of Veal, and Ham of Bacon, cut it in Slices, and garnihil Bottom of a Stew-pan; put to it some Onig Carot and Parsnip in Slices, and set it a sweating When it begins to stick, and be sure, before it taken Colour, pour on it some good Broth cording to the Quantity of Cullis you intend make: Season it with Trusses, Mushrooms Leck, Parily, a little Basil and two or three Clor add to it the Bigness of a couple of Eggs of Crum of Bread, and let it simmer till the Veal be de enough; then take out the Slices of Veal put in your Pullet with the hard Eggs and monds that you pounded, and stir it about the be very well mix'd together. Then set it over Fire, but take care not to let it boil, for ter should turn brown. Then strain it to ule your white Soop, Ragoos, &c.

When you would make this Cullis of Partrick make use of the Breasts of them instead of Pullet: We take out the Slices of Veal before strain it, that the Partridge or Pullet may

the better through a Sieve.



Another white Cullis meagre.

ke a Brace of Perch, or a Pike, and broil over a gentle Fire; then take off the Skins, divide the Flesh from the Bones: Blanch a Iful of sweet Almonds, and pound them with Flesh only of your Fish, and four or five s of hard Eggs. Take five or fix Onions, Carots, and two Parsnips, cut them in Slices, hem into a Stew-pan with Butter, and stew turning them from Time to Time over the e; and when they begin to brown, wet with a thin Pease-Broth or Puree. Take a , skin and bone it: You may make of the Flesh for a Hash or Farce: But cut lead and Bone in Pieces and put them into Stew-pan: When this has boil'd a quarter of lour, strain it through a Sieve into another pan, season it with some Trustes and Mushs, a whole Leek, a little Basil and Parsly, a e of Cloves, and put to it as big as two of Crumbs of Bread; set it a simmering a gentle Fire for a quarter of an Hour; then mongst it your pounded Fish, Almonds and fet it a simmering, but keep it from boillest that should change its Colour; strain it gh a Sieve, and use it for your Soops and Ra-

#### To make a Cullis of Roots.

ke some Roots of Parsly, some Carots, Pars-Onions, and cut them in Slices; toss them little in a Stew-pan; then pound them in a ar with a Dozen and half of blanch'd Als, and the Crum of two French Rolls, soak'd od Fish-broth; boil all this together, and it well, as directed in the other Culisses;

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strain it hot through a Sieve, and use it for your Soops of Onions, Leeks, Cardoons, Charvil, &c.

#### To make a Cullis of Lentils.

Take some Crusts of Bread, some Parsly-Room Carots, Parsnips and Onions; cut them in Slices and toss them up in boiling Oil or Butter, or melt ed Bacon, till both your Roots and Crusts are may brown; put to it some boil'd Lentils, a little Broth, and season it well: Let it boil a while with some Citron; then strain it. You may use it for almost all Sorts of Soops, as well of Fish a Flesh.

#### To make a Cullis of Mushrooms.

Take some Juice of Mushrooms [for which some Receipt in Letter M.] soak in it some Crust of Bread: When they are well soak'd, strain it through a Sieve, and use it when you have of casion.

To make a Cullis of Cray-fish meagre. [See Cray-fish

Wash your Cray-sish in several Waters, as boil them; then pick out the Flesh and lay the Shells aside. Take a Dozen of sweet Almond blanch and pound them in a Mortar with the Shells of your Cray-sish: When they are we pounded, take an Onion, two or three Carol and as many Parsnips, slice them, and toss the up with a little Butter; when they begin to the brown, pour on them some Fish-broth: Seaso the whole with Salt, two or three Cloves, a list Basil, some Trustes and Mushrooms, some Crul of Bread, a little Parsly, and a whole Leak. I all this simmer together; then mix among it you nound

ounded Almonds and Cray-fish Shells, and boil nem a little: Strain it through a Sieve into an arthen-Pan, and use it in all your meagre Soops and Ragoos.

To make a Cray-fish Cullis half brown.

Prepare your Cray-fish, and pound the Shells ith Almonds, as in the foregoing Receipt. Take he white Flesh of a roasted Pullet, mince and ut it into the Mortar with the Shells, together with the Yolks of three or four hard Eggs, and ound it all together. Take a Pound and half of Filler of Veal, cut in Slices, as likewise some Ham of Bacon, sliced in like manner, and garish with them the Bottom of a Stew-pan; lay wer them some sliced Onion, and three or four lices of Carots and Parsnips. Cover the Stewan, and fet it over a gentle Fire: When the Meat begins to stick to the Bottom, put in a lithe melted Bacon and a Pinch of Flour; keep it noving over the Stove for seven or eight Turns; hen pour to it some strong Broth, season it with half a Dozen Cloves, a very little Basil, some Parsly, a whole Leak, some Trustes and Mushfooms, and add to it the Crust of two French Rolls. Let all of it simmer together; and when the Veal-Slices are enough done, take them out pf the Stew-pan, into which put the Shells, &c. that you pounded in the Mortar; mix the whole Well together, strain it through a Sieve into an Earthen Pan, to use it as directed in many of the Receipts.

We also make a great many other Cullises, that are inserted in their proper Places, and which the Reader will find by the Help of the Table.

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### To make fine CUSTARDS.

Whole Spice; then take some Rose-water the Yolk of ten Eggs, and the Whites of similar mingle them with a little Cream; and when the boil'd Cream is almost cold, put the Eggs into and stir it very well; then fill up your Custan and bake them: Serve them with French Comfin

#### CUTLETS.

To make Veal or Mutton Cutlets à la Maintenon,

UT your Cutlets handsomely, beat them the with a Cleaver, and season them with a little Pepper and Salt; then cover them all over, en cept within two Inches of the Rib-bone, as thick as a Crown-Piece, with some of the forc'd Men for which you have the Receipt in Letter F, and imooth it over with a Knife. This done, take a many Half-sheets of white Paper as you have Cun lets, and butter them on one Side with melted But ter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of you forc'd Mear all round: Lay each Cutlet on a Half-sheet of Paper cross the middle of it, leaving the Bone about an inch out; then close the two Ends of your Paper on the Sides as you do a Turnover Tart; cut off the Paper that is too much broil your Mutton-Cutlets half an Hour, you Veal three quarters of an Hour: Then take of the Paper, and lay them round in the Dish, with the Boncs outmost. Let your Sauce be Butter, Gravy and Lemon.

To farce Veal or Mutton Cutlets.

Take a Neck of Veal or Mutton, and boil it in good Broth, then take off all the Flesh and keep he Bones. Make a Farce of the Flesh with blanch'd Bacon, a little Parily and Cives, some Truffes and Mushrooms, all minc'd very small, nd then pounded in a Mortar, with Spice and he other usual Seasonings, the Crum of a French Roll, soak'd in Milk or Gravy, and a little Cream. Add to it some Yolks of Eggs, so that it be not ce liquid. Cut some Bards of Bacon according o the Fize of your Cutlets. Lay your Farce upon hele Bards with the Bones of the Cutlets; doing helke to each Cutlet, which you may Fashion with your Knife dipt in beaten Eggs, as if it were Cutlet indeed: Drudge them with Crums of Bread, lay them into a Tart-pan, and put them has the Oven to give them a good Colour. This what we call. Cutlets farced in Cream. We serve nea as Hers-doenwres in Plates or little Dishes; for lie we afe them to garnish any of our large Dishes f the fir 1. Course,

Vir I are of Proffing Veal or Mutton Cutlets for the first Course.

After having flatted them on a Table with a flerier, lard them, drudge them with Crums of fread, fired Parsly, Salt and Pepper, and tois hem up in melted Bacon. When they are done, Ind of a fine Colour, lay them in a Dish, pour In them a good Ragoo of Sweetbreads and Mushpoms, and serve them. Let your Garnishing be h'd Partiy.

You may likewise boil them in Water, and then they are enough, dip them in a thin Batter,

made

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made of Eggs and Flower; then fry them in Hogh Lard, and serve them with Verjuice, Salt and

Pepper.

Another Time you may marinate them for three Hours in Verjuice, Juice of Lemon, Salt, Pepper, Cloves, Cives and Bay-Leaves. Then make a thin Batter with Flower, Water, a raw Egg and as big as a Walnut of Butter melted, all the beaten well together. Dip your Cutlets in it, and first them in Hog's Lard: Then serve them for the first Course, garnish'd with fry'd Parsly. They will likewise serve to garnish Dishes of the first Course.

Or you may make a Hodge-Podge of then with Turneps, &c. well feason'd and boil'd in strong Broth: We generally, when we dress then in this Manner, put Chesnuts among them.

Or lastly, you may dip them in melted Bacon feason them well with minc'd Herbs, Salt and Pepper, and having strew'd them over with Crums of Bread, broil them, and serve them with good Gravy.

D.

#### DAUBE

at this Day very much in Use: We generally make it of a Gigot of Veal or Mutton, of Turkey, Ducks, green Geese, and the like. We have already given a Receipt for dressing Fish is Daube in the Article Carp; we will now give by tructions for Flesh.

To dress a Gigot of Veal à la Daube.

Take off the Skin, blanch it, lard it with small ardons, and lay it a soaking in Verjuice, White line, Salt, a Faggot of sweet Herbs, Pepper, ay-Leaves and Cloves: Then roast it, basting it ith the same Wine mix'd with Verjuice and a tile Broth: When it is roasted, if you intend to it it warm, make your Sauce of the Dripping, little sry'd Flower, Capers, Slices of Lemon, nice of Mushrooms and Anchovies. Let your signt simmer in it for some Time, and serve it or the first Course. We dress a Leg of Mutton in the same Manner.

To dress green Geese à la Daube.

Lard your green Geese with large Lardons, eason them with Salt, Pepper, Cloves, Nutmeg, Bay-Leas, Cives, Lemon-Peel, and wrap them up in a Napkin: Boil them in Broth and White Wine: when the Broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the Liquor in which they are boil'd; then take them out, and serve them say on a clean Napkin, and garnish'd with green Parsly. We sometimes boil with them some Slices of Veal and Bards of Bacon, to strengthen them and keep them white.

We dress Turkies, Capons, Partridges, and other Fowls in the same Manner.

#### DUCKS

ARE a. Water-Fowl: There are two Sorts of them, the Tame and the Wild; the last are the best and most valued: They are better in the Winter than in any other Season,

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To dress a Duck with Juice of Orange.

When it is half roasted, take it off the Spit as lay it in a Dish; cut it up, but so as to leave a the Joints hanging to one another. In all the la cisions put some Salt and pounded Pepper; as squeeze some Juice of Orange. Turn it upsed down upon the Breast, and press it hard with Plate; then set it a little while over a Stove, um it again in the Dish, and serve it hot in its ow Gravy.

To dress Ducks à la Braise with Turneps.

Lard estuer a tame or wild Duck with large La dons well season'd. Take a Stew-pan of a convenient Size, and garnish the Bottom of it will Bards of Bacon and Slices of Beef; to which all fome Onions, Carots and Parsnips sliced, low Slices of Lemon, some savoury Herbs, Pepper Salt and Cloves; then put in your Duck, coveri in the same Manner as under it, and put Fire like wise under and over it. This is a Dish for the self. Course, which we serve in several Manners. Who we would serve it with Turneps, we cut them is Dice, or round them in the Shape of Olives; m tois them up in Hogs Lard, to give them a brow Colour; then we fet them a draining, and after that put them a simmering in good Gravy, and thicken them with a good Cullis. When we are ready to serve we take up the Duck, drain it well then lay it in the Dish, pour upon it the Ragood Turneps, and serve it hot. If you will not be the Charge of stewing it à la Braise, when you have larded vour Duck, drudge it well with Flower, and toss it up in melted Bacon to brown it, then put it into a Pot, and make a Brown

which put some good Broth and near a Pint of hite Wine, seasoning the Whole with Salt, pper, Cloves, Onions, Slices of Lemon. Parand savoury Herbs; so set the Duck a stewing, when it is done, serve it with any of the 1900s we make use of for Ducks stew'd a la saije.

o siess a Duck à la Braise with a Ragoo upon it.

The Duck is got ready in the same Manner as the foregoing Receipt. We make a Ragoo, her with Veal or Lamb-Sweetbreads, with far vers, Cocks-combs, Mushrooms, Trustes, Assays-tops, and Artichoke-bottoms: We toss the chirchis in melted Bacon, moisten it with good tayy, bind it with a Cullis of Veal and Ham; d having laid the Duck in the Dish, pour the 1900 upon it. We serve Ducks with Ragoos of Sorts of Legumes; but then they must be ested it Is Braise.

### T' dress a Duck with green Pease.

You dress your Duck as above; then make a 1900 of green Pease, which you must toss up the little fresh Butter, a little Flower, a Bunch Herbe some Salt and Pepper. Moisten it with od Gray; and when you are about to serve, iclemit with the Yolk of one or two Eggs beaten a sittle Cream; when you have dish'd up your uck, pour the Ragoo upon it.

The time Ragoo serves for a Breast of Veal wid a Braise, which is done in the same Man-ras a Duck; as likewise for green Geese and

geons that are dress'd so too.

### To dress a Duck with Celery.

Dress your Duck as above: Having pick'd you Celery, put into a Pot a Piece of Butter, a line Flower, some Water and Salt; make it but then put in your Celery, and boil it a little mouth than half: Take it up and drain it; Put it into Sauce-pan with a thin Cullis of Veal and Hall and stew it till it is enough: When you are rest to serve, put to it as big as a Walnut of Butter handled up with a little Flower; keep shaking over the Stove for a Minute or so, and put to Drop of Vinegar. Your Duck being laid in Dish, pour your Ragoo upon it, and serve ither A Duck with Cardoons is done in the server.

A Duck with Cardoons is done in the la Manner; that is to fay, we drefs our Cardoo

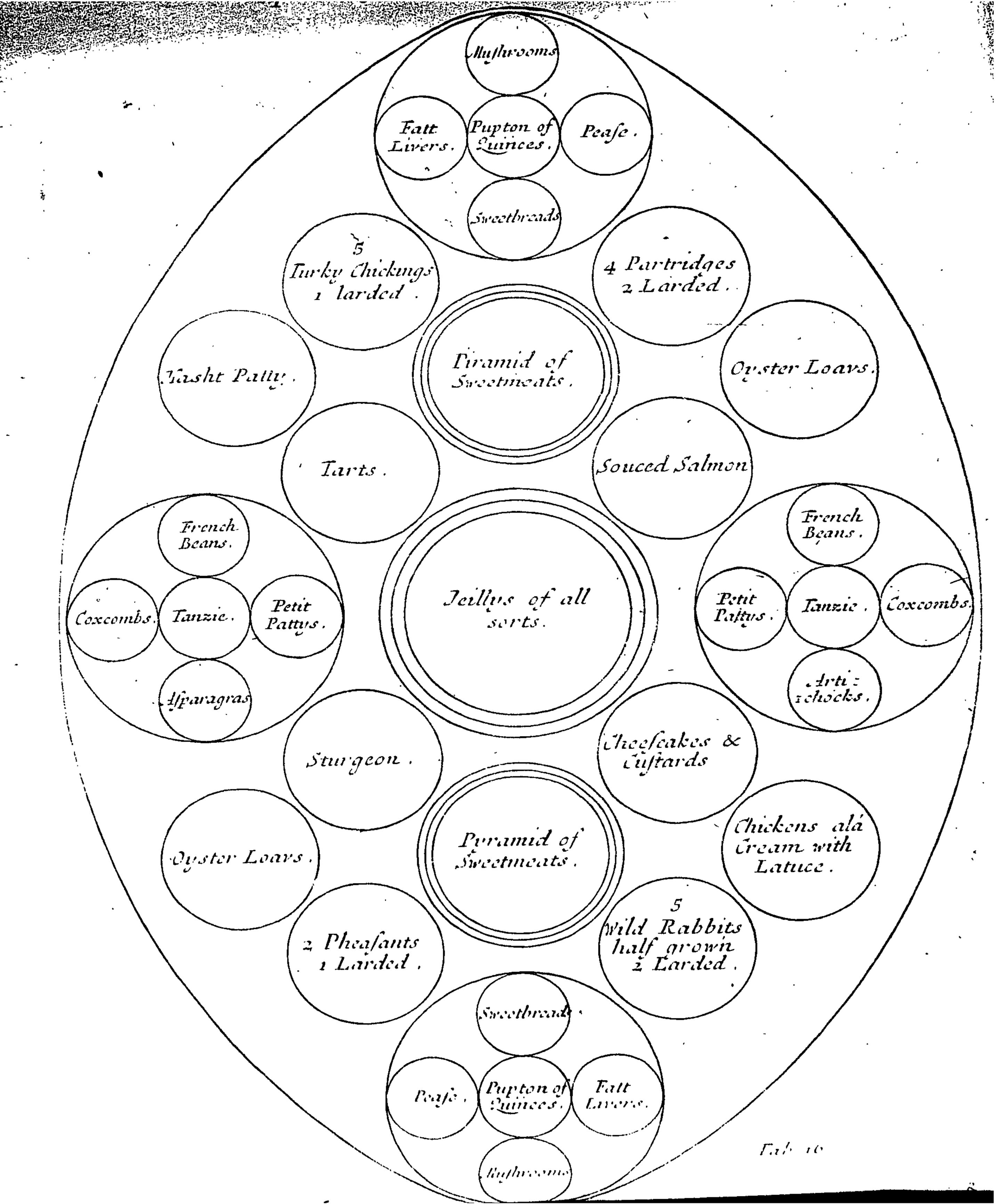
as we do our Celery.

#### To dress a Duck with Succory.

Get your Duck ready à la Braise, as about Blanch off your Succory in Water, squeeze give it two or three Cuts with a Knise, and pair into a Stew-pan; moissen it with good Gray and let it simmer over a gentle Fire; thicken with a good Cullis of Veal and Ham; when your ready to serve, lay your Duck in a Dispour your Ragoo of Succory upon it; and sent it.

#### To dress a Duck with Oysters.

Your Duck is dress'd as before: Toss up for Trustes and Mushrooms in melted Bacon, as moisten them with Gravy: When they are do enough, bind them with a good Cullis of Vo and Ham. When you are almost ready to sense take some Oysters, and having open'd them into Saus



ge-pan, give them three or four Turns over the in their own Liquor; then take them off, clean them one by one, and throw them into r Ragoo, which you must again set over the for a Moment with the Oysters in it, but Care not to let it boil, for then the Oysters grow too hard. Lay your Duck in the Dish, w your Ragoo upon it, and serve it very m.

To dress a Duck with Cucumbers.

our Duck must be stew'd à la Braise, and n you are ready to serve it, pour upon it a 700 of Cucumbers, for which see the Receipt ne Article, Beef à la Braise, Page 16.

#### To farce a Duck.

Take a Farce of the Breast of a Capon or Pulfor which see the Receipt in Article Quails.
In take a Duck, and with your Finger loosent
Skin from the Flesh; pull out the Breast, and
e it with the above Farce; then stew your
the deal Braise, and when it is ready, serve it
with any of the Ragoos mention'd in this Arof Ducks.

#### To dress Ducks with Olives.

lou may either roast the Ducks or dress them Braise; the Ragoo only makes the Disserence. Is up a few Mushrooms in a Sauce-pan, and put hem some good Gravy. When they are enough c, thicken them with a Cullis of Veal and Ham. It some Olives, squeeze out the Stones, and liw the Olives into scalding Water; take them, and having drain'd them for a Moment, put m into the Ragoo: When you are ready to serve

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serve, give them one Boil, lay your Duck int Dish, pour your Ragoo upon it, and serve it.

We dress with Olives in the same manner To Pullets, Capons, Chickens and Partridges. No also, That we dress Ducks with Anchovies a Capers instead of Olives, observing the Method.

· E.

#### EELS.

HE Eels that are taken in Rivers or rum Waters, are better than Pond-Eels; and them too the Silver ones are most esteem'd.

### To farce Eels.

You may farce them on the Bone in the Nation of a white Pudding. You make your Farce of Flesh of your Eels, which you must pound in Mortar, and put to it some Cream, some Cream, all season'd as usual. Lay this Farce is handsomely on the Bones of your Eels, drusthem well with very small Crums of Bread, a bake them in an Oven in a Tart-pan, till they of a fine brown Colour.

#### To dress Ecls with white Sauce.

Skin them and cut them in Pieces, and blathem in boiling Water: Then dry them with Napkin, tols them up in Butter, with Salt, Piper, Cloves and Lemon-Peel, together with Glass of White Wine. Tols up likewise so Artichoke-bottoms, Mushrooms and Asparag

with Butter, and savoury Herbs; then e a white Sauce with the Yolks of Eggs and uice. So serve them.

### To dress Eels with brown Sauce.

Then you have cut them in Pieces, tofs them a christed Butter, a little Flower, a little Fish-hor thin Purée, Mushrooms, Cives and Parsly divery small, and a Faggot of Herbs; to hadd Salt, Pepper, Cloves and Capers; e all this boil together, and when your Raisalmost ready, put to it a little Verjuice and he Wine, and let it boil a little longer; them it with an Egg to take off the Fat, and e it warm.

### To fry Eels.

trip them, take out the Bone, cut them in tes, and lay them to marinate for two Hours in tegar, Salt, Pepper, Bay-Leaves, sliced Onion Juice of Lemon; then drudge them well flower, and fry them in clarify'd Butter, them dry with fry'd Parsly.

#### To broil Eels.

for having stript and cut them in Pieces, shake he in them, and lay them a while in melted ter, a few savoury Herbs, Parsly, Onion, Pepand Salt, then warm this a little, and shake it sell together; this done, take out the Eels Bit in drudge them with the Crum of Bread, and them over a gentle Fire till they are of a sine on Colour. When they are broil'd, make a succe with Cives, Parsly and Capers; them four Sauce in the Dish, and lay the Eel round.

We

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We likewise serve broil'd Eel with green which we make as follows. Pound some and squeeze out the Juice. Then cut and very small, and toss it up with Butter and Capers: Mix with it your Juice of Sorrel, so in an Orange, and add some Pepper and Sala serve it for the first Course. We also some serve it with Sauce Robert.

### To dress Eels à la Daube.

Mince the Flesh of Eels and Tench; seal with Salt, Pepper, Cloves and Nutmeg; cur Flesh of another Eel into Lardons, of which one Lair on the Skins, and then another of minced Flesh, continuing to do so, till you made it into the Shape of a Brick of Bustian wrap it up in a linen Cloth; and stew it as do a Ham of Fish, that is to say, in half we half red Wine [see the Article, Gammon] seal ed with Cloves, Bay-Leaf, and Pepper. In cool in its own Liquor, cut it in Slices, and it in Plates or little Dishes.

### To dress Eels the English Way.

Rub an Eel with Salt, then with a Towel, take off the Slime. Skin it, and cut it in three four Pieces, according to its Length; lay is into a Dish, and pour on them some good W. Wine; when they have lain a little while is take them out, and cut Notches from Space Space on the Back and Sides; fill up these is since with a Sort of Farce, which make as sollowed the Crum of white Bread, and crum it small; take likewise all Sorts of savoury Harly and Cives, and shred them very some Pepper, Cloves, Nutmeg and Salt; all

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-	Friit		4 Turkies 1 Pheajant 1 Leveret		Fruit	ulu unit
		Green Sallad		Pickles		andfon
	Chicken Fricacy  Pease		Venison Pasty		Calves head Peafe	id covered 1
4		Neats Tongue		Dutch beef		ards an
	Best ala Royale		Sturgeon		2 Dryd Tongues 4 Pullets and Colleflowers  Fruit	with b.
		Pickles		Green Sallad		Raifed
	Béans & Bacon		Piramid of		Veal Ragon	m them
	3 Green Geese		Sweetmeats	-	4 Turkies 4 Chickens	her tha
	Pottage 4 Ducks	Dutch veef		(Abet Tonone)	Timar : Pullets	her his
	Turbat		(Crabbox Lobitors)		Balse	inht m.
		4 Cold Pullets		Zold Lamb		. Ilt.1.111.
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	6 Pigcons	Sold Lamb		(4 Sold Pullets)	6 Pigeons	the fides.
	Pottage 2 Pullets				Poltage 4 Ducks	thum th
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s the Yolks of some hard Eggs, a convenient lantity of fresh Butter, and having mix'd all this kether, fill up with this Farce the Incisions you de in the Eel; which you then slip again into Skin, and tie it at both Ends; prick it in seve-Places with a Fork, and then either roast it on Spit, or broil it on the Gridiron; when it is he enough, take off the Skin, and serve it dry, h Juice of Lemon: Or else make a white hee with good Butter, Vinegar, Salt and white pper, together with Anchovies and Capers. e, That only the large Eels are dress'd in this nner.

#### To spitchtock an Eet.

plit a large Eel down the Back, and joint the nes, but do not strip off the Skin: Cut the Fish three or four Pieces, and while they are broilover a gentle Fire, baste them with Butter, egar and Salt. Use no other Sauce but Butter Juice of Lemon.

#### To collar Eets.

laving skinn'd and gutted them, rip up their ies and bone them, next season them with per, Salt, Nutmeg, sweet Herbs and Lemon-, and having roll'd them up very hard, bind h sast with Tape. Make the Pickle as follows: into a Pint of Water the Eel Bones with a phing of Pepper, Salt, Bay-Leaves, a Sprig losemary, a Bunch of sweet Herbs, with a rough Cyder, and boil the Bones, but not much; when you think they are enough, take up, and hang them up, ty'd in a Bunch, to old: Skin the Fat clean off the Liquor, into h put the collar'd Eels: You must now and boil up the Pickle. Eat them with Oil and Vinegas:

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Vinegar beat up together; or with the Juice Lemon and Pickles.

### To vollar a large Eel.

Take a large Silver Eel, split it down the Back wash, dry, and salt it: Mince very small some Oysters, an Onion, Thyme, Savoury, and swee Marjoram; add some Cloves, Mace and Nume pounded: Strew this Mixtute on the Inside of the Eel; roll it and bind it fast with Tape: Boil it Water, Vinegar and Salt, with three or so whole Onions, a little Ginger, and a Bunch of weet Herbs. When you eat it, garnish the Dish with Fennel and Flowers.

#### EGGS and AMLETS.

### Eggs with Juice of Orange.

DEAT up more or fewer Eggs according to a Size of the Dish you would make; while you are beating them, squeeze in some Juice of Orang taking care that none of the Seeds fall in amount the Eggs. When they are well beaten, and so so with a little Salt, take a Sauce-pan, and so in it a little Butter or Gravy; pour in your Egg and keep them always stirring over a gentle si that they may not stick to the Bottom: When they are enough, pour them into a little Dish Plate, and serve them warm.

### To make farced Eggs.

Take the Hearts of three or four Cabba Lettice, and blanch them; then take some strel, Parsly, Charvil, and one or two Mushroom shred all this very small, with the Yolks of h

Eg

ggs, season'd with Salt and Nutmeg. Toss them in Butter, and when they are enough, put to hem some Cream; and fill the Bottom of your Dish with them. With the Whites of your Eggs nake another Farce with savoury Herbs, &c. to arnish the Brim of your Dish.

You may likewise fry farced Eggs, dipping hem first in a thin Batter; and serve them with

ry'd Parsly.

Eggs en Crépine.

Take some raw Ham, Veal Sweetbreads, fat Livers, Truffes and Mushrooms; cut all these in Dice, toss them up in a little melted Bacon; mosten the Whole with Gravy, set it a simmering or half an Hour, and then bind it with a Cullis of Vall and Ham. See that your Ragoo be well raid and set it a cooling. Take ten new-laid less, and divide the Whites from the Yolks: Whip up the Whites to a Froth; and beat up the Idas, either in a little Cullis or Cream; strain them through a Sieve, and pour them into your Rigoo; together with the Whites, and mix the Whole well together. Then take a flat-bottom'd Sauce-pan, lay a Veal-Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in the Oven. When it is enough, turn it upside down into a Dish, and serve it hot.

Another Time instead of serving it dry, you may throw on it some Cullis of Veal and Ham, or

Ragoo of Mushrooms.

### Eggs à la Tripe.

them in Slices, long-ways. Take a bit of fresh Butter, put it into a Sauce-pan, let it melt over a stove, put in your Eggs, and toss them up with G 3

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shred Parsly; seasoned with Salt and Peppers When they are enough, pour in a little Cream and serve them warm in Plates or little Dishes,

If you would not serve them with Cream, you may, while you are tossing them up in the Sauce pan, add a little shred Onion, and instead of the Cream, beat up two Yolks of Eggs in a little Ver juice or Vinegar and Water, thicken your Egg with it, and serve them as you do the others with Cream.

#### Eggs with the Juice of Sorrel.

Poach your Eggs in boiling Water; and having pounded some Sorrel, put the Juice of it in a Dill with some Butter, two or three raw Eggs, Sal and Nutmeg; make all this into a Sauce, and pour it on your poach'd Eggs; so serve them.

#### Peach'd Eggs with Sauce of Auchovies.

Melt some good Butter in a Sauce-pan, will Anchovies, fry'd Flower, Juice of Lemon, and little Salt; strain it all through a Sieve; and having poach'd your Eggs and laid them in a Dill pour this Sauce on them and serve them.

#### Eggs in Verjuice.

Beat them up well in a little Verjuice, season them with Salt and Nutmeg, and set them over the Fire with a little Butter: When they are come to the Thickness of Cream, serve them.

#### Peach'd Eggs in Gravy.

Poach some new-laid Eggs in boiling Water and a little Vinegar. Have some good Gravy in Readings.

eadiness, put to it some Salt and Pepper, and a hole Leek, heat it over the Fire, and having id your poach'd Eggs in a Dish, strain it through sieve upon them, and serve them hot in Plates little Dishes.

#### Eggs beaten in Gravy.

Take some Gravy, with three or sour Spoons is of Cullis of Veal and Ham; put to this the lokes of eight Eggs, a little Pepper and Salt, beat all well together; set it over the Stove, and eep stirring continually; when the Eggs are done nough, grate on them a little Nutmeg, and serve hem not in Plates or little Dishes.

#### Eggs with Cream.

Take a Pint of Cream, and a Stick of Cinnamon, two or three Zests of Lemon, and as much lugar as you think convenient. Blanch a Quarter of a Pound of sweet Almonds, and a Dozen of litter, pound them in a Mortar, sprinkling them from Time to Time with a little Milk; when hey are pounded to a Paste, put it into your Cream, with the Yolks of eight new-laid Eggs; my it all well together, and strain it through a Seve twice or thrice: Take a Silver Dish, set it wer hot Embers; pour in your Eggs and Cream; twen hot Embers; pour in your Eggs and Cream; twen they are enough done, set them a cooling, and serve them cold in Plates or little Dishes.

#### Peach'd Eggs and Cucumbers.

Make a Ragoo of Cucumbers as follows. Peel ome Cucumbers and cut them in two in the Mid-le; take out the Seeds, cut them in Slices, and GA lay

lay them to marinate in Vinegar, Salt, Pepper and an Onion or two cut in Slices; toss them up over a Stove in fresh Butter: When they beginn grow brown, put to them a little Fish-broth, and set them to simmer for half an Hour; then take off all the Fat, and put to them a Cullis of Cray, sinh or other sinh. Poach some new-laid Eggs. Butter one by one, and lay them handsomely in a Dish; cut the Whites of them with your Knik to make them exactly round, pour your Ragood Cucumbers upon them, and serve them hot.

#### Eggs with Succory.

Blanch some Succory, squeeze it well, given three or four Cuts with a Knife, put it into Stew-par moisten it with a little Fish-broth, sea some with Repper, Salt, a Bunch of savour Herbs, let it simpler half an Hour, and the thicken it with a lish-Cullis, lay it handsome in the Dish, and having poach'd your Eggs in Butter, and cut them round as in the foregoing Receipt, lay them upon the Succory, and serve them in Plates or little Dishes, or for How d'Oenvres.

#### Eggs and Lettice.

Blanch some Cabbage-Lettice, squeeze the Water well out of them, cut them in Slices, to them up in a Sauce-pan with fresh Butter, season ed with Pepper, Salt, and a Bunch of Herbs, stake off the Fat; and put to them some Cullist Cray-sish or other Fish: Poach some new-last Eggs in Butter, and having dish'd up your Lettice, lay the Eggs upon them, and serve them in the last Receipt.

#### Eggs and Celery.

Take four or five Roots of Celery; half-boil it white Water, that is to say, in Water, Butter, slower and Salt; then take them up, drain them, ut them in Pieces, and put them into a Stew-pan, with a little Fish-Cullis, set them a simmering half in Hour, thicken them with a Cray-fish Cullis, and as big as a Walnut of Butter, keeping them lways moving over the Fire. See that your Rato be well relished, put in a little Vinegar, lay t in a Dish, and your poach'd Eggs upon it. Serve it as your Eggs with Succory.

Instead of poach'd Eggs, you may make use of ard Eggs cut in Halves, laying them upon the celery round your Dish, and serving them as

bore.

#### Eggs and Cray-fish.

Make a Ragoo of the Tails of Cray-fish, with Mushrooms, Trusses, and Artichoke-bottoms cut a Pieces; toss them up in a Sauce-pan with a little Butter, moisten them with a little Fishmoth, season the Whole with Pepper, Salt, and Faggot of Herbs; let it summer a Quarter of an Hour, take off the Fat, put to it a Cullis of Cray-sish; poach ten new-laid Eggs in boiling Water, ay them in a Dish, throw your Ragoo upon them, and serve them in little Dishes, or as Hors-sources.

Egs and Cray-fish, to be serv'd in little Dishes on Fasting-Days.

Take a little Ladleful of Fish-broth, a small crust of Bread, a Mushroom, a little Parsly, a phoie Leek, and make it simmer all together: Take it off the Bire, and put to it more or less Cullis

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Cullis of Cray-fish, according to the Size of Dish you intend to make: Set a Dish on the Teble and a Sieve in it, into which break six nerlaid Eggs, and strain your Cullis and them through the Sieve three or four Times. Set a Silver Dison hot Embers, pour in your Eggs, cover it was a Tarr-pan Cover, and put Fire upon it. List up from Time to Time to see when the Eggs a enough, and when you find them to be so, ser them warm.

### The same for Flesh-Days.

Take Veal-Gravy and Cullis of Veal and Har of each an equal Quantity, when you have mix them together, take one Half of it, and feat it with Salt, Pepper, and a little Nutmeg; the other Half among some Cray-sish Cullis, which beat up eight new-laid Eggs, and straint Whole through a Sieve: Set a Dish upon Embers, pour your Eggs into the Dish, and conti with a Tart-pan Cover, lay Fire upon it; in on them from Time to Time, and when you have they begin to thicken, serve them have Plates or little Dishes.

#### Amlets.

### To make a Sugar-Amlet.

DEAT up the Whites of a dozen Eggs, and put the Yolks to them, together with low Lemon-peel shred very small: Add to it a line Cream and Salt: Beat it all well together, a fry your Amlet. Before you turn it into Dish, drudge it with Sugar in the Pan, and the brown Side lie uppermost in the Dish, which you must first lay a Plate turn'd up

A Wedding Supper all cold Westphalia Lamb Cheefe Cakes Tarts of ex Eustards all sorts Salmon de Lobstonsex Crabbs Praums Pigeon Pies Dutch Beef (1 Bate Tonque) Zeillus Toillys Dranzas Cranage Apples Apples Piramid of Souced Souced Chickens Chickens Piga Pina Sweetimeats Teillys Teilly's Pranas Oranas Apples Applac Adate Tonone Dutch Beef Pigeon Pies Salmon & Lobstenses Crabbs Prauns Tarts of all Theefte Cakes Westphalia and Cuftards) sorts Ramb

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Then powder it with some Sugar and ly'd Lemon-peel, shred very small; and at the eTime glaze it with a red-hot Fire-shovel, and e it hot.

To make a Bacon-Amlet.

ake some of the Lean only of a boil'd Ham, mince it very small; break eight Eggs, seathem with a little Salt, Pepper, shred Parsly, put to them Half of your minc'd Ham, and a Spoonful of Cream. When you have beaten his well together, make your Amlet, and lay h a Dish, of which it must cover only the tom. With the rest of your hash'd Ham make im round it: Pour on your Amlet some Lir of a Saingaraz, which see in Letter R. in Article Rabbets; then serve it hot.

#### To make an Amlet of a Veal-Kidney.

oil a Veal-Kidney, Fat and all, mince it very l together with some Parsly. Break eighteen s into a Sauce-pan, season them with a little , put in your minc'd Kidney, three or four infuls of Cream, and a little Sugar. Make 'Amler with good Butter, sugar it, glaze it a red-hot Shoyel, and serve it hot in Plates ttle Dishes.

#### To make an Amlet Robart.

at up the Whites of eighteen Eggs by them-, and then mix in the Yolks, with some Bisf bitter Almonds, some shred Lemon-peel, a Cream and Sugar. Continue beating your it, take a Pan with good Butter and pour it teep it continually moving over the Fire; and 1 you see it have a good Colour underneath,

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turn it that it may be brown on both Sides. The ferre it.

To fierce an Amlet.

Take Kidney of Veal, mince it very small, we it up with a little Butter and Parsly; season with Pepper and Salt, and the Juice of a Lemon season the Amlet with the same; make Amlet and put the Kidneys in the Middle of the Fierce

F.

#### FARCE.

it would be needless to particularize in the Place; since they are mention'd in their respection of the Reader will readily find by the Hold of the Table: Here therefore we will only go a Receipt for a Farce of Fish.

### To make a good Farce of Fish.

Take some Carps, Pikes, and other Fish the you can get; bone them and shred the Flesh all of them together very small; then make Amlet of Eggs, mince among it some Mushroot Trusses, Parsly and Cives: Take care it be done too much: Lay it on the Farce, season Whole very well, and hash it very small. I may put to it likewise the Crum of a French soak'd in Milk, some Butter and some Yolks Eggs: In a Word, make it very thick that it hang close together. It will serve you not to farce Carps and Soles on the Bone, but likes

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abbage, Pigeons, and several other Things as

o make fore'd Meat, to be used in many Things in Cookery.

Take two Pounds of a Leg of Veal, or three, ccording to your Occasion, and put to it a Pound f fat Bacon, and a Pound of Sewet; boil them ver the Fire half an Hour, then throw them a litle in cold Water, that your fat Bacon run not to Il in mincing. Then mince them all as fine as aste, each by themselves, for the Bacon will not hince small, if you mince it with any Thing effe. Then mince all together, and put it in a Marble Mortar, and put to it the Ingredients following: The Crum of two French Rolls, soak'd in Milk of Broth, eight raw Eggs; Pepper and Salt accordng to your Discretion; a quarter of a Nutmeg; little minc'd Onion, and Parsly minc'd very fine. Poundail these in a Mortar to a fine Paste, and save t for your Use, as the Receipts shall instruct you. This forc'd Meat may he used in most Dishes hat require fore'd Meat, exept the Bottoms of Pas; in which you must put few or no Eggs.

### To make forc'd Meat for a Chicken-Pye.

Mince some Bacon and a little Marrow; season with Pepper, Nutmeg and Parsley; lay it about sour Chickens with boil'd Lettice, and when they see bak'd, serve them with a little Caudle.

#### FRENCH BEANS.

### How to preserve them.

Intend not to mention the Way of pickling them, which is very well known, but that of keeping them dry, which we do as follows. We pick

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pick and blanch them; then dry them in the suland when they are very dry, keep them in a very dry Place. When we would use them, we so them for two Days in lukewarm Water, and the will recover almost the same Greeness they have when they were gather'd: Then we blanch them and dress them as usual.

#### FRICANDEAUX.

Garnishings for our most costiy Dishes but serve them likewise in Dishes by themselves. When we use them to garnish, we only lard them but when we make a particular Dish of them, we sarried them as follows.

### To farce Fricandeaux.

Take a Leg of Veal, and cut off some Slice beat them well with the Handle of a Knife, lan them, lay them on a Table, the larded Side down most, cover them the Thickness of a Crown Piece with a Farce made of Veal, Beef-Marrow a little Bacon, and some Eggs, season'd with Salt Pepper, and savoury Herbs. Having thus farce them, dip your Hand in beaten Eggs, and smoot the Edges of them: Lay them in a Stew-pa with a little Bacon under them, cover the Pa and set it over the Stove; put likewise a little Fir upon it. You must keep them thus till they as brown on both Sides, then take them up, let the Fat drain from them, and then put them again into a Stew-pan with some Beef-Gravy; let then simmer a while in it; take off all the Fat, put " a Drop of Verjuice, then lay them in a Dilh pour on them a Ragoo of Mushrooms, Trusies and Sweetbreads, and ferve them warm.

Whe

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When we use them for Garnishings, we dress them in the same Manner, except that we do not said them.

#### FRITTERS.

To make white Fritters.

AKE some Rice and wash it in five or six several Waters; then dry it very well before he Fire: After this pound it well in a Mortar, and lift it through a lawn Sieve, that it may be tery line; you must have at least an Ounce of t. Then put it into a Sauce-pan, and wet it with Mill; and when it is well incorporated with it, edd to it another Pint of Milk; set the Whole our the Stove, and take Care to keep it always noting: We likewise put to it the Breast of a oalied Pullet mine'd very small, a little Sugar, ome candy'd Lemon-peel grated, and keep it ofer the Fire till it is come almost to the Thickness s a fine Paste. Flour a Peel very well, pour it ut upon it, and spread it abroad with your Rolng-Pin: When it is quite cold, cut it in little lorsels, taking Care that they stick not to one nother; flour your Hands, roul up your Fritas very handsomely, and fry them in Hogs Lard. Then you are going to serve, put to them a little range-flower Water, and strew some Sugar upn them; so serve them in Plates or little Dishes. nd who them besides for Garnishings.

#### To make a Water-Fritters.

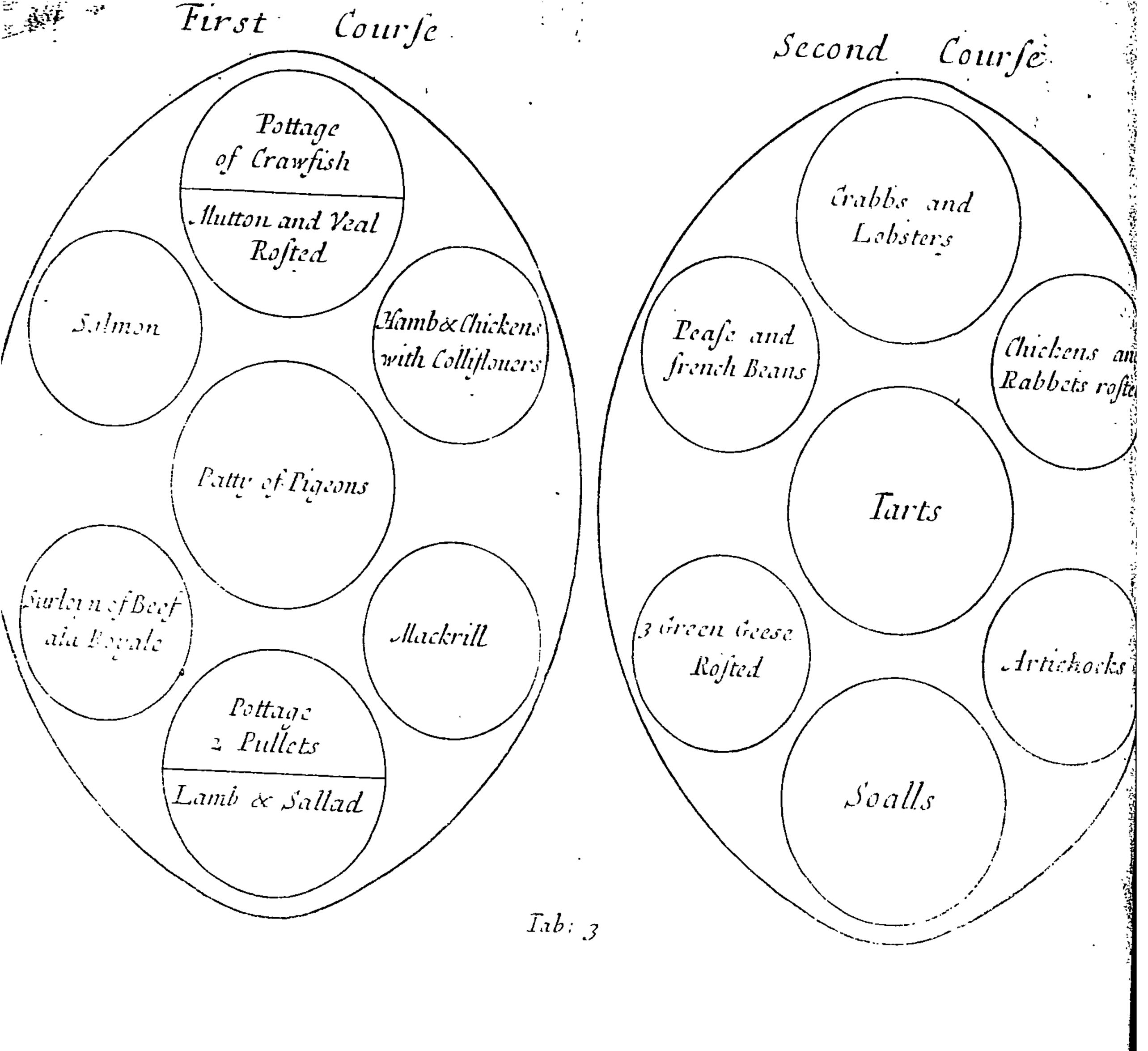
Pur into a Sauce-pan some Water, as big as a salute of Butter, a litle Salt, and some candy'd deplain Lemon-peel, minc'd very small. Make is boil over a Stove; then put in two good Hand-

Handfuls of Flour, and turn it about by man Strength, till the Water and Flour be well mir together, and none of this last stick to the Sauce pan: Then take it off the Stove, put into it Yolks of two Eggs, mix them well with it, con tinuing to put in more Eggs, by two and two a Time, till you have put in ten or twelve, and vour Paste be very fine. Then drudge a Pa thick with Flour, and dipping your Handin Flour, take out your Paste Bit by Bit, and law on the Peel; when it has lain a little while, ro it, and cut it in little Pieces, taking care that the stick not to one another; a little before you going to serve, fry them in Hogs Lard, and whe you have laid them in the Dish, throw some gar and Orange-Flower Water upon them, serve them in Plates or little Dishes.

We make Broth-Fritters the same Way, making Use of Broth instead of Water.

#### To make Milk-Fritters.

Milk-Fritters are made like the former, excing that you must not put so much Flour, as make it into a Paste, but rather into a very some Batter; yet must put in more Eggs than into other Sorts of Fritters. Then turn the Batout of the Sauce-pan into a Plate; and have heated your Hogs Lard, take a Spoon and your Fritters with it, dipping it from Time in the Lard, that the Fritters may not to it. Keep your Pan in continual Motion, when they are brown'd, sugar them while they hot, then sprinkle them with Orange-Flower ter, and after that with more Sugar. If you you may glaze them with a red-hot Shovel serve them warm.



G.

### GAMMON or HAM of BACON.

To dress a Ham à la Braise.

AVING taken off the Skin and clean'd the Knuckle, lay it in Water to make it fresh, then it about with Pack-thread: Take a Pot or Ketof the Size of your Ham; garnish the Bottom with Bards of Bacon, and Slices of Beef wellen, and season'd with savoury Herbs, Spice, Leaf, Onions, Carots, Parsnips, Parsly, s, but no Salt: Then lay in your Ham the Side downmost, lay over it Beef, &c. as unit, cover the Pot with its own Cover, and it well up with Paste: Set it a stewing for or twelve Hours, keeping a gentle Fire both and under it: Then leave it to cool in its Gravy; when it is cold, take it out of the Kets untie the Pack-thread, put it into a Pan, strew ter with Bread grated very fine, and brown th a red-hot Fire-Shovel, so serve it in a clean kin, garnish'd with green Parsly. You may tile serve it warm for first Course; but then must lay it in a Dish, and pour upon it a Rapf Veal-Sweetbreads, made as directed in Let-P. Article Pasty of a Gammon of Bacon to be bot. We sometimes likewise serve it with a Sauce, and sometimes too with a Ragoo of rav-fish.

To rock a Gammon of Bacon.

ke off the Skin, and lay it in luke-warm ir to make it fresh: Then put it into an earthen earthen Pan, pour on it a Quart of Sack, and let it lie in it ten or twelve Hours; spit it, and put some Sheets of white Paper over the sat Side of it; pour the Sack in which you soak'd it into the Dripping-pan, and baste it with it from Time to Time all the while it is roasting: When it is enough, take off the Paper, drudge it well will Bread, crumm'd very fine, and shred Parsley; brown it well before a brisk Fire, take it off the Spit, and set it by to cool, when it is cold, serve it in a clean Napkin, garnish'd with green Parsly It is proper for second Course.

### To make Essence of a Ham of Bacon.

Take off the Fat and cut the Lean in Slices beat them well, and lay them in the Bottom of Stew-pan, with Onions, Carots, and Parsnips of in Slices. Cover it and set it a sweating over gentle Fire, and when it begins to stick, drudg it with a little Flour, and turn it; then moissen with Veal-Gravy and Broth, of each an equal Quantity: Season it with two or three Trustes as many Mushrooms, half a Dozen Cloves, some in the same of Bread, and let it simmer over the Stove for bout three quarters of an Hour; then strain through a Sieve, and set it by to use as directed many of these Receipts.

## To make a Ragoo of a Ham, with sweet Saule

Take some Slices of a raw Ham of Bacon, a toss them up in a Sauce-pan: Make your Sau with Sugar, Cinnamon, a pounded Mackaros some red Wine, and a little pounded white Pe per. When you are ready to serve, put your serves.

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s of Bacon to this Sauce, and squeeze in some ice of Orange.

### To make a Gammon of Fish.

Take the Flesh of Carps, Eels, Tenches and the Salmon; together with the Milts of Carps, inc'd and pounded in a Mortar with Salt, Pepar, Nutmeg, savoury Herbs, and fresh Butter. In lay the Flesh of all these Fish, thus mix'd in pounded together, upon the Skins of Carps, deform it into the Shape of a Gammon of Band Mrap it up in a new linen Cloth, which usuff sew up very strait; and then boil it in list Water, half Wine, season'd with Cloves, Bayas and Pepper. Let it cool in the Liquor it is ill'd in, so serve it. You may likewise cut it in ces, as you do a real Gammon of Bacon.

### To make a Ragoo of GIBLETS.

Lanch them in Water; and if among them you have any Cocks-combs, boil them by themves and skin them; then set the Whole a simring in strong Broth with high Seasonings of
ke and Herbs, and when you are almost ready
serve, fricassly your Giblets in melted Bacon,
the a little shred Parsly and Cives; then set
the again to simmer in their own Broth, which
umay thicken with the Yolks of Eggs: So serve
the may thicken with the Yolks of Eggs: So serve

#### To stew Giblets.

Instructional them; then toss them up in a Sauceas you do a Fricassy of Chickens; and put minto a Stew-pan with good strong Broth, cothem close, and let them stew over a gentle H 2

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Fire, till the Broth is near wasted away; me while take a Couple of French Rolls; set the likewise to simmer in strong Broth, and when yo are going to serve, place them in the Middle of Dish, lay your Giblets upon them and all roun them; pour on them some good Mutton-Gray so serve them warm.

#### To make Veal GRAVY.

them: Lay them in a Stew-pan, and one them fome Onions, Carots and Parsnips cut in Slices. Cover your Stew-pan with a Dish; as set it over a Stove to sweat at first with a gent Fire; but in a little Time add more Fire to it, as when the Liquor the Veal has yielded, is almowasted, and the Meat begins to stick to the stom of the Stew-pan, and is come to a brown Colour, moisten your Veal with strong Brown season it with a little Parsly, half a dozen Clove a whole Leek, and cover the Pan again; keep simmering three Quarters of an Hour, that I Veal may be throughly done; then strain through a Sieve into an earthen Pan, and keep to use in all your Soops and Ragoos.

#### To make Becf-Gravy.

Cut some Slices of a Buttock of Beef at he an Inch thick, beat them very well; take a super pan, large in Proportion to the Quantity of Grayou would make, and to your Stock of Beef; into the Bottom of it sour or five Bards of Back then lay in your Slices of Beef, and upon the three or four Onions cut in Skices, with so Carots and Parsnips; cover your Stew-pan, set it on the Stove to sweat over a gentle File.

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bok on it from Time to Time, to see if it has jelded its Gravy, and if it have, set it over a otter Stove: When the Gravy is boil'd away, nd the Meat sticks to the Bottom of the Stewan, uncover it, and stir it about, that the Onions, tarots and Parsnips may get undermost, to brown little; but take care they do not burn: When ou see that it has taken Colour, put to it some ood Broth, till you see it to be of the Colour you fould have it; then let it boil for near an Hour, nd put to it a dozen Cloves, a little Parsly, and whole Leek, as it is boiling. When it is throughboil'd, ffrain it through a Sieve into an earthen an. This Gravy will ferve you when you have one of Veal, for your Soops, as likewise to wiften all Sorts of Ragnos and Cullifes.

#### To make Gravy of a Partridge, or of a Capon.

Enther of them must be somewhat more than all rousted, and then squeez'd in a Press to sorce ut the Gravy. There are Presses made on Pursile for this Use.

#### To make Mitton-Gravy.

Roast your Meat a little more than half, then taker with a Knife, and squeeze it in a Press to account the Gravy: Take a Spoonful or two of bod Broth, wet your Meat with it, and press it second Time: Salt it a little, and keep it in an orther Pot, to use as you have Occasion. These ravies are very useful in a Kitchin, to nourish off clour Ragoos and Soops.

#### To make Fish-Gravy.

Take some Tenches and Carps, prepare them for boiling; then take out the Gills, and slit H 3

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the Fish in two from Head to Tail: Put them is to a Stew-pan with sliced Onions, Carots a Parsnips, and a little Butter; brown them, directed in the Receipt for Beef-Gravy; who they are enough, put in a little Flower, and brown that too with the rest; then add some Fish-brown according to the Quantity you have Occasion is Strain all this through a linen Cloth, and squee it very hard: Season it with a Bunch of savour Herbs, some Salt, and a Lemon stuck with Clow It serves you to use in all your Soops, as well Ragoos of Fish.

#### GUDGEONS

RE a small fresh-water Fish, and are of monly fry'd, but may be stew'd in the lowing Manner.

#### To stew Gudgeous.

Take of Wine and Water an equal Quantil and put it over the Fire in a deep Dish: Put w a Race of Ginger shred, a Nutmeg cut into Pieces, a large Blade or two of Mace, a little St and a Bundle of Marjoram, Thyme and Parl When they have boil'd a little, put in the G geons with some Butter, and make them boil pace: They will soon be enough, and then must pour all the Liquor from them into a Pipk which let over the Fire with the Spice and He that were in it before: Then boil a Handful Parily, with a little Thyme and Fennel, all them minced together, in the Fish-Broth: M beat the Meat of two middling Crabs, the Card of a Lobster, and the Yolks of three Eggs, " a Ladleful of drawn Butter, and some of the F Broth; put it into the Pipkin, and keep it

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ring till it thickens, then Dish the Gudgeons on Sippets, pour the Sauce upon them, and so serve them up.

#### GURNETS

RE a small Sea-sish, that we dress in different Manners.

#### To lake Gurnets.

When you have drawn your Gurnets, cut off their Heads; rub a Silver Dish or a Tart-pan with Butter, season'd with Salt, Pepper, a very little Spice and favoury Herbs, some shred Parsly and whole Cives: Lay your Gurnets in the Dish or Tait-pan, and season them above as under; sprinkle them with melted Butter, drudge them with Bread crumm'd very fine, and set them to bake in an Oven or Baking-cover, and while they are baking, prepare a hash'd Sauce for them as solows: Shred a few Cives, and Parsly, some Trulles and Mushrooms: Take a Sauce-pan with a little Bit of Butter, and set it over a Stove. The Butter being melted, put in your hash'd Cives, Parsly, Trustes and Mushrooms, season it with Pepper and Salt, and wet it with a little Fish-broth; so leave it to simmer ower a gentle Fire. When it is enough done, thicken it with a Cray-sish Cullis, and pour it into the Dish in which you intend to serve your Gurnets; which must be baked till they are of a fine brown Colour; then take them out of the Oven, lay them fround the Dish where is your hash'd Sauce, and serve them for the first Course

 $T_{\mathcal{Q}}$ 

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To broil Gurnets with Anchovie-Sauce.

Having cut off their Heads, dip your Gurnet in melted Butter and Salt; then broil them over a gentle Fire: Make a white Sauce as follows. Put into a Sauce-pan some fresh Butter, a Pinch of Flowers, a whole Leek; let your Seasoning by Salt, Pepper and Nutmeg; wet it with a little Water and Vinegar, put to it a Couple of Anchovies; keep shaking it over the Stoye, and when your Gurnets are broil'd and dish'd, pour the Sauce upon them, and serve them warm.

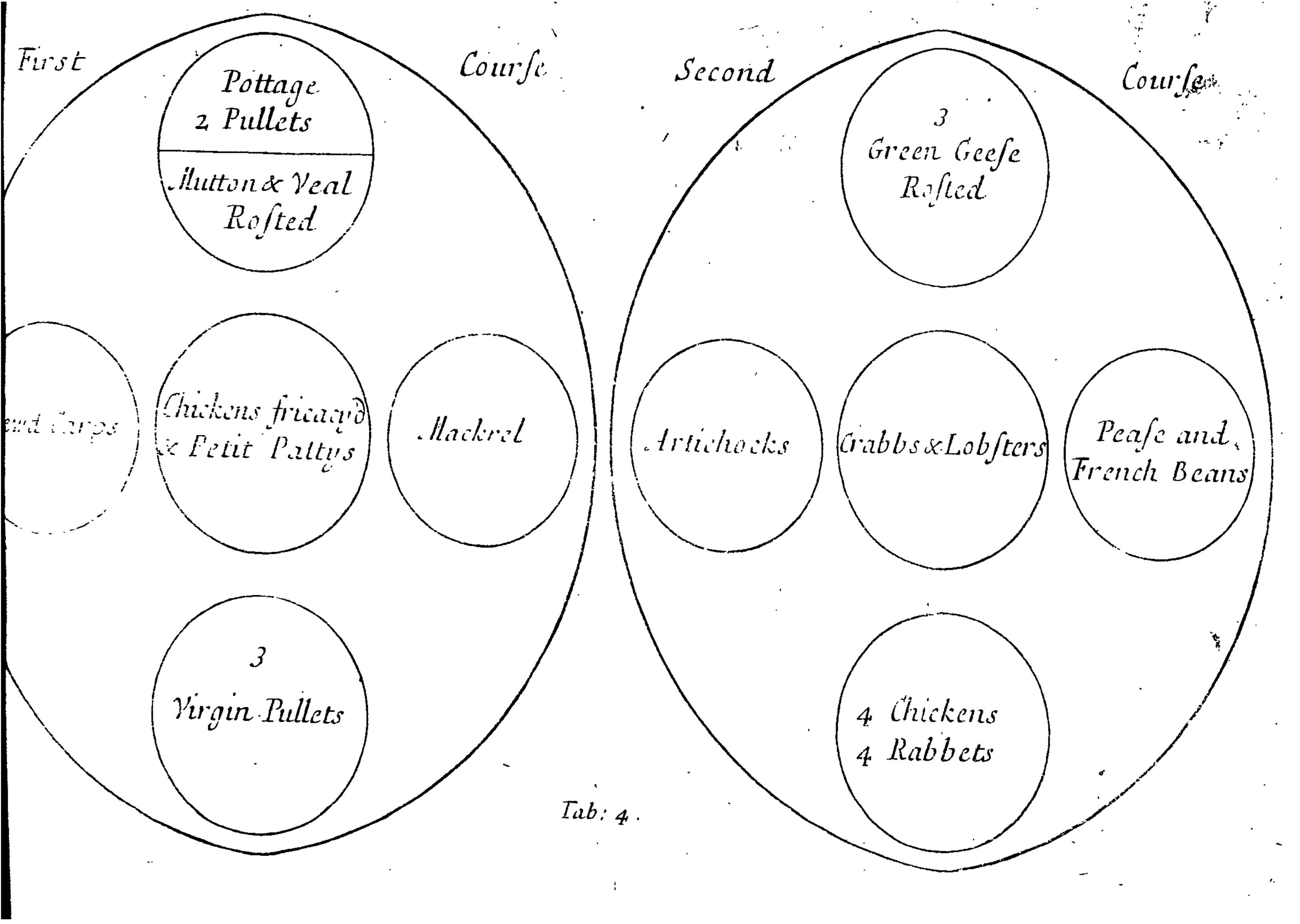
### Broil'd Gurnets with Cray-fish Cullis.

Broil the Gurnets as above, and prepare a Sauge as follows: Put into a Sauce-pan a little Butter and a Pinch of Flower: Season it with Salt, Pepper, Nutmeg, and a whole Leek; put to it aller the Water and Vinegar, together with a Spoorful of Cray-fish Cullis and some Capers; keep turning it over the Stove; and when the Sauce ready, dish up your Gurnets and pour it upon them; so serve them for first Course.

#### H.

To dress HADDOCKS the Dutch Way.

It is and find the Back-bone on both Side and throw them into cold Water for an Hour then boil them in Salt and Water and Vinega They will boil in less than half an Hour, but the according to the Bigness; only boil them till the will come from the Bone. Then for your Saut



## The Compleat Court-Cook. H. 105

ake Turneps, cut them as small as Yolks of Eggs, nd boil them tender in Water and Salt. In Holand they boil them with the Fish, and they take ery little more boiling than they, because they re better than ours; but if you boil English Tureps, you must boil them a little before you put h your Fish; but you must not boil your Tureps so tender, as if they were to eat with Beef or lutton; then drain them from the Liquor, and ut two or three Dozen of Turneps, according to he Bigness of your Dish, into a Pound of drawn utter, and a litzle fine minced Parfly: So put our Haddocks into your Dish, and Sippets under hem; and pour your Turneps and Sauce over hem, throw a little minced Parsly about your ish, so serve it. You may do Whitings or Soles e same Way.

#### To roaft a HARE.

ARD one Side of it, the other not; then spit it, and while it is roasting baste it with ream. Serve it with sweet Sauce, or a Poivrade.

#### Another Wey.

Take out the Marrow from an Ox-Marrowme, and shred it with an Onion, a Shalot or
o, Savoury, Thyme and Parsly, all very small:
son this with Salt and Nutmeg; roll it all upon
Piece of Butter, and put the Roll into the
re's Belly: While it is roasting, baste it sirst
h Cream, and afterwards with Butter: Let
Sauce be Claret, an Anchovy, a Blade of
tee, and Butter melted very thick: When the
re is roasted, take the Pudding out of its Belly,
hit all over with Butter, and serve it.

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### To bash a Harc.

Cut the Hare in Pieces, and wash them with Water and Claret; then strain the Liquor, and the Pieces of Hare: Lay them in a Dish with the Head, Legs and Shoulders whole; but divide the Chine into several Pieces, put in some of the Liquor in which it was parboiled, adding two of three sliced Onions, and put the Whole to sever a gentle Fire between two Dishes till it is very Tender; then put in some Nutmeg, Mass and beaten Pepper; Lay Sippets in the Dish, and garnish with Barberries and Lemon.

#### To pot a Hare.

Wash it very clean, dry it well with a Clot and having cut it into Quarters, season it wis Salt, Pepper, Nutmeg, Cloves and Mace; the put it into a Pot with a few Bay-Leaves and Pound of fresh Butter: Set it into an Oven, as when it is baked, take out all the Bones: Pour the Flesh in a Mortar, pour the Butter from the Gravy, and mix it among the Flesh; then put into a glazed Pot, press it down close, and con it an Inch Thick with clarify'd Butter.

### To dress a Hare the Swiss Way.

Cut it in Quarters and lard them; stew the in good Broth season'd with Salt, Pepper, Clor and a little Wine; when they are stew'd, toss the Liver and Blood in a Sauce-pan, with a little Flower, mix it all together, put to it a Drop Vinegar, with some Capers and stoned Oliv So serve it warm

## The Compleat Court-Cook. H. 107

#### To make a HASH of Mutton.

RoasT a Leg of Mutton, take off all the Skin, cut the Flesh from the Bones, and lay it on a clean Table, with some Cives and a little Parsly, a little boil'd Ham, some raw Trufles and Mushrooms: Hash it all well together, put it into a Sauce-pan, season it with Pepper, Salt, and a Slice of Lemon, pour to it some Veal-Gravy and some Essence of Ham, and bind it with a Cullis of Veal and Bacon: Give it two or three Turns over the Stove, and serve it warm in Plates or little Dishes. This Hash will serve you likewise to make Petty-Patties.

#### To make a Hash of Partridges.

Having pick'd and drawn your Partridges, parboil them, then bard and roast them; when they are roasted take off the Skin, bone them, and lay the Flesh on a Table, with a little of a Ham of Bacon, some Parsly and Cives, raw Trustes and Mushrooms: Hash all this together, then put it into a Sauce-pan, season it with Pepper, Salt, and a Slice of Lemon, moisten it with Veal-Gravy, and the Essence of a Ham, of each an equal Quantity, and thicken it with a Cullis of Partridges, [which see in Letter C] give your Hash two or three Turns over the Stove, so serve it in Plates or little Dishes. Make Hashes of Fowls and Pheasants in the same Manner.

#### To bash a Carp.

So le a Carp, skin it and bone it; hash the flesh, put it into a Sance-pan, and dry it a little street the Fire till it grows white; then lay it again

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again on the Table, put to it a few Mushroom and Trusses, some Cives and Parsly, all shred very small, and mix'd well together; Put some stell Butter in a Sauce-pan and set it over a Stove; put to it a little Flower and make it brown, then put in your Hash, give it two or three Turns over the Fire, season it with Salt, Pepper, and a Slice of Lemon, moisten it with good Fish-broth, and thicken it with three Spoonfuls of a Cullis of Cray sish or other Fish. So serve it hot for first Course We make Hashes of Salmon and Trouts, as also of Barbels and all white Fish, in the same Manner.

### To dress fresh HERRINGS.

AFTER having gutted them through the Gills, rub them over with melted Butter drudge them with very small Crums of Bread and broil them on a Gridiron. You may serve them with a white Sauce, made of fresh Butter Salt, Pepper, Vinegar and Mustard. Those that love not Mustard, may make use of a little Flower to thicken the Sauce. We serve them likewish with a brown Sauce; to which End we brown some Butter, and mix with it some savoury Hert shred very small, some Salt, Pepper, Capers, And chovies, and a Drop of Vinegar, or green Goost berries in their Seaton. Herrings are proper on ly for first Course.

### To dies HOGS Ears.

garnish the Boztom of a Kettle with Bar of Bacon, and Slices of Veal, season'd with Sal Pepper, Nutmeg, Cloves, pounded Coriande Seed, a Stick of Cinnamon, Bay-Leaves, Bas Onions, Slices of Lemon, Parsly and Cives; the

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ay in your Hogs Ears, season them over as under, over them with Slices of Veal and Bards of Baon, and put as much Water with a Quart of thire Wine as will just cover them. Melt a ound and a half of Hog's Lard, and put to it: Cover the Kettle and let it stew over a gentle fire: When they are enough, fet them by to ool in the Kettle; then take them out, and lrudge some of them as you do Hogs Feet, and broil them; so serve them in Plates or little Dishes. The rest of them that you do not drudge, you nay cur in little Slices, and tois them up in a Pan with a little melted Bacon, some shred Cives nd Parily; then put some Gravy to them, set hem re simmer over a gentle Fire; and when hey are enough done, take off all the Fat, put tohem some good Cullis of Veal and Ham, together win a little Mustard and Vinegar; so serve them ot in Plates or little Dishes.

#### To dress a Heg's or Boar's Head.

Sindge it in a clear Fire; then rub it soundly ith a Piece of Brick to take offall the Hair; her which scrape it with a Knife and clean it tell. Then bone it, taking out the two lawones and the Snout; cleave it underneath, so as may hang together by the upper Skin. Lard it ith large Lardons season'd with Sale, Pepper, ounded Cloves, Coriander-feed, Mace, some bred Cives and Parsly; when you have larded it tell, season it high with Salt, Pepper, Cloves, Numez, pounded Coriander-seed and Mace, Bay-Leaves, Basil, Marjoram, a little Rosemary, some Drion, Parsly, Carots, Parsnips and sliced Lemon; over it with good Bards of Bacon, wrap it up in Napitin, bind it well about with Pack-thread, nd put it into a Boiler; fill it with half Wine,

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half Water, and set it to boil over a gentle Fire, when it is enough, set it to cool in the Liquor it was boil'd in, that it may take the Relish of it. When it is cold, take it out of the Napkin, make it very clean, and serve it on a clean Napkin, gat nish'd with Parsly. Note, That the leaner the Hog's Head is, the better.

I.

To make JELLY of Harts-Horn. See Blanc-manger,

AKE a Pound of Harts-Horn, put it in a clean Pot, with six Quarts of Water, and let it boil over a gentle Fire till it comes to a Jelly; if the Harts-Horn is good, you may boil two Quarts away, so that you will have sour Quarts of Jelly; take out a little in a Spoon w cool; when you find it to hang on your Spoon, it is enough: Take care to make it a little stronger in the Summer than the Winter. Boil your Stock off thus the Night before you use it; next Morni ing take it up and leave the Grounds; but you must remember to strain it from the Harts-Hom when it is hot, then put it into a clean Brass-Dilly cold. If you have four Quarts of it, put to it a Bottle of Rhenish Wine, beat up the Whites of eight Eggs to a Froth, and put to it likewish twelve Cloves, two Blades of Mace, as big a your Finger of Cinnamon: These Ingredients being mix'd cold in a well-tinn'd Brass-Dish of little Pot, set your Stock over a clear Fire, stir ring it with a clean Ladle, and pour it in as i you were cooling any Thing, to mix the White of your Eggs well with your Jelly; so after it has boil'd up two or three Minutes, put to it the Juice of six or eight Lemons. But you must re member when you put in your Wine, to put if hair a Pound of Loaf-Sugar; you may sweeten

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tharpen it according to you Discretion, and the alate of the Eater. Let it boil up two Minutes fter you put in your Lemon-Juice, and when you te it finely curl'd and of a pure white Colour, ave your Swan-Skin Jelly-Bag hang on a clean hish or Sauce-pan; then pour your Jelly softly inbit with your Ladle. Put back the first Quart two that runs through into your Jelly-Bag offly, till your Jelly is as clear as Rock-water. sin Winter-time, you had best let your Jelly run the Fire; for in the cold, it will be apt to stop the Running. So you may fit up your Jellyflasses, or China sit for your Use. You may make his Jelly, in Case of Necessity, of two Gangs of lakes-Feet. In buying of your Harts-Horn, you fust take Care, because there is a great Cheat in it: or some scrape Bones instead of Harts-Horn, and hen it will neither be so fine, nor make so great a buantity of Telly.

K.

#### KID

Sa Meat little used now-a-days at the best Table. It is dress'd in the same Manner as amb, whose Flesh it resembles, save only that is somewhat dryer. See in Letter L. the diffeat Ways of dressing Lamb, and dress your Kid cordingly.

L.

#### LAMB.

To roast a Quarter of Lamb.

ARD one half of it, and drudge the other very well with small Crums of Bread; wrap up in Paper before you lay it down, for fear it should

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should burn: When it is almost roasted, drudge, a before, the Part of it that is not larded, with Crums of Bread, adding to them some Salt, and Parsley shred very small; make a brisk Fire to brown it well, and serve it with Juice of Lemos or Orange.

### To make a Ragoo of Lamb.

Cut a Quarter of Lamb into four Pieces, land it, and toss it up a little in a Sauce-pan to brown it: Then stew it in good Broth with Salt, Pepper Cloves, Mushrooms, and a Bunch of Herbs. When it is enough, put to it some Veal-Cullis, and servit.

### Another Ragoo of Lamb.

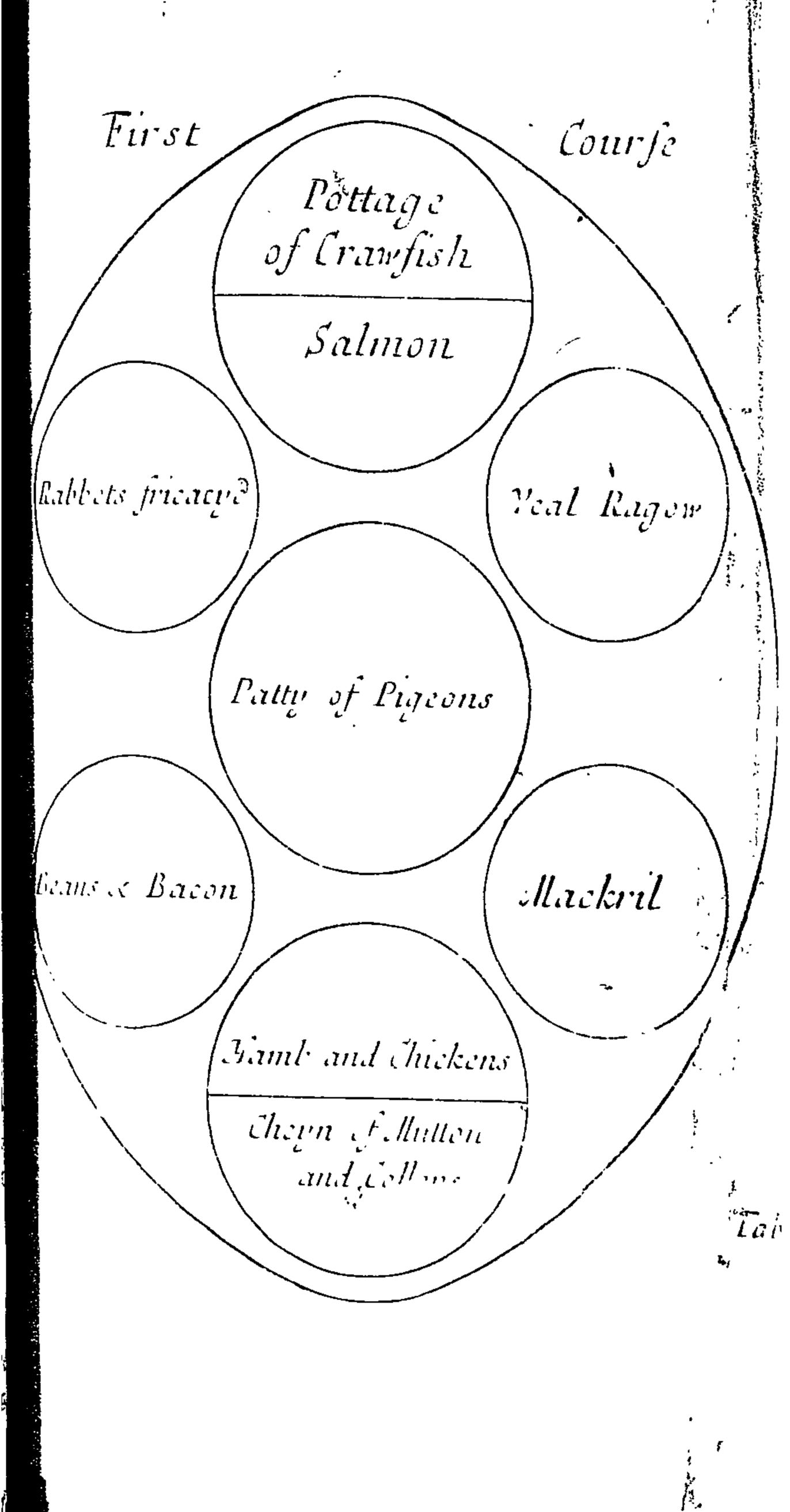
Roast a Quarter of Lamb, and when it is not roasted, drudge it well with Crums of Break Put into the Dish you intend to serve it in, a Clilis, of Veal with an Anchovie, a few Cives, some pounded Pepper, Salt and Juice of Lemon: He it a little, lay your Lamb on this Cullis; so sent it.

#### To dress Lambs Trotters.

Scald them well and boil them; then taked the Middle Bone, and stuff them with a go Farce, dip them in beaten Eggs, drudge them with crumm'd Bread, and fry them brown: I your Garnishing be fry'd Parsiy; so serve them

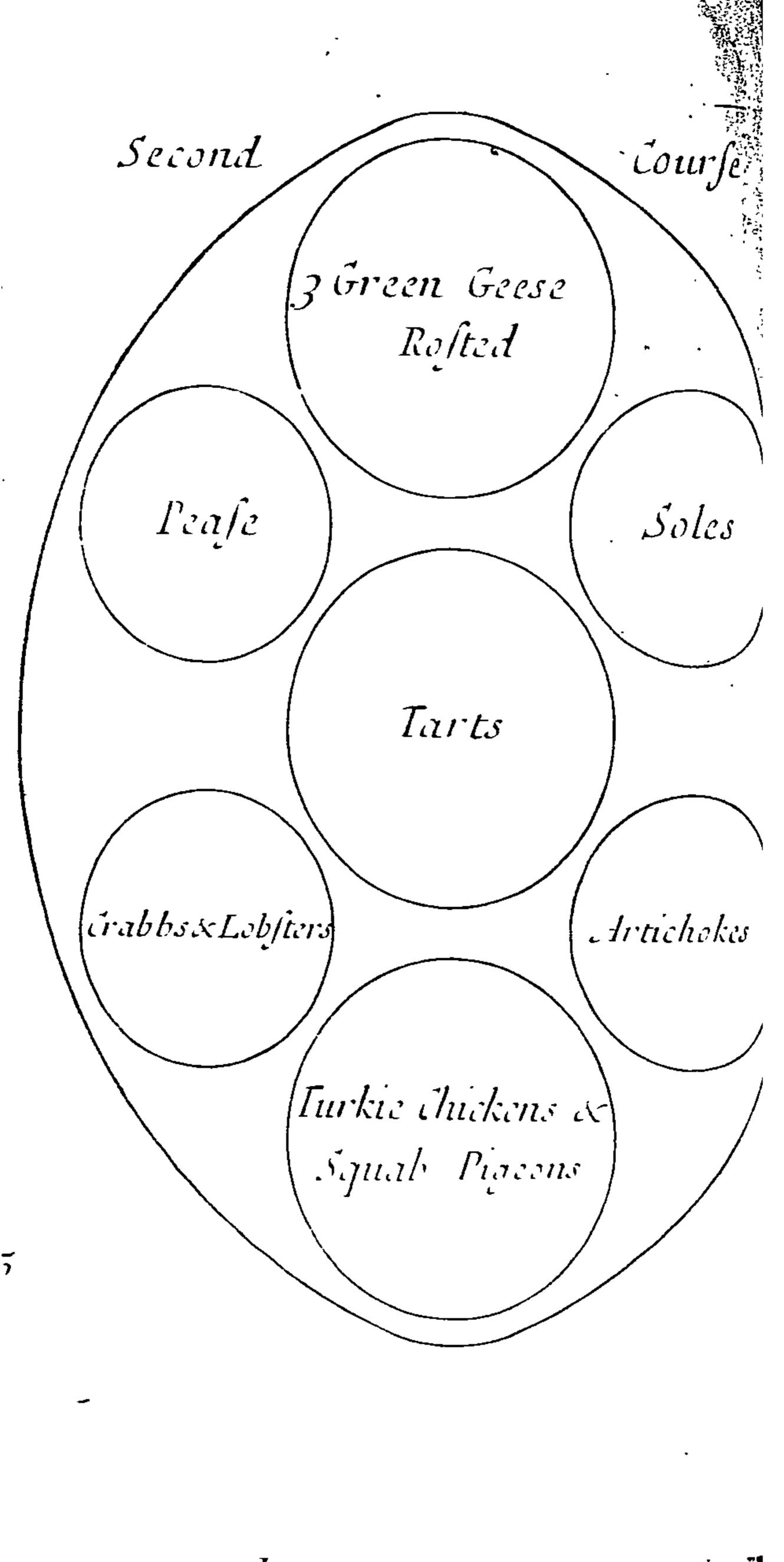
#### LAMPREYS

RE a Sea-fish very like an Eel: They is sound likewise in some Rivers: We eat the either fry'd or broil'd, as follows.



I

put



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#### To fry Lampreys.

Bleed them and keep the Blood; then walk them hot Water to take off their Slime, and cut m in Pieces. Fry them in clarify'd Butter, the a little fry'd Flour, White-Wine, Salt, Pept, Nutneg, a Bunch of fine Herbs and a Bayaf; fry all this together very well, then put in Blood, with a few Capers, and serve it hot.

#### To dress Lampreys with sweet Sauce.

Having slimed and cut them in Pieces, take out String that runs along their Backs: Toss them in Butter and a little fry'd Flour till they are own; then add some red Wine, a little Sugar, manner, Salt, Pepper, and two or three Slices Lemon: When they are enough done, put in Blood, give them a Turn or two more; so dish your Ragoo and serve it hot.

#### To make a Lamprey-Pye.

Change them well from the Slime; set by the bod, and let your Seasoning be Salt, Pepper, mans. Dates, beaten Cinnamon, candy'd Leader and Sugar: Then put them into a Pye, but it bak'd, pour in the Blood and a little like-Wine, and when you serve it, squeeze in the case a small Lemon.

#### To brois Lampreys.

He wishen off the Slime, cut them in Pieces and Pieces that you do intend to broil. Melt with Hutter, and put to it some shred Cives, his livoury Herbs, with Pepper and Salt; put

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and stir it all well together: Then take them of and drudge them with very fine Crums of Breat and broil them over a gentle Fire. Serve the with a brown Sauce made as follows: Takeal the Lump of Butter, put it into the Sauce with a Pinch of Flour, and brown it: Add serve the Cives, Parsly and Mushrooms, all shred very say a few Capers, and an Anchovie, and season is Whole with Pepper and Salt; moisten it with little Fish-Broth, and thicken it with a Craylor other Cullis. Pour this Sauce into the Bom of your Dish, lay your Lamprey all round it, a ferve them hot.

We serve it likewise with a sweet Sauce may with Wine or Vinegar, a Lump of Sugar, small Stick of Cinnamon and a Bay-Leaf, boil'd together. Then we take out the Cinnam and Bay-Leaf, pour the Sauce into a Diland lay the broil'd Lamprey round it: So serve warm.

Sometimes we serve a broil'd Lamprey wi Oil in this Manner. We take some Oil and Vingar, Peper, Salt, a little Mustard, one Anchor a sew Capers, and a little Parsly, shred very small we beat all this together in a Porrenger, in pour it into a Saucer, which we place in the Mi dle of the Dish, and garnish it all round with a Lampreys; so serve it.

Ar other Times we serve our broil'd Lamps

dry, in Plates or little Dishes.

### To reaft LARKS.

The never draw our Larks that we intend roast, nor cut off their Feet, but them handsomely on the Back of them. We is them with small Lardons, or else split them of

woo.

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vooden Skewer, with a little Bard of Bacon beween two. When they are almost roasted, we trudge them with powder'd Salt and very small trums of Bread; then give them a Turn more in the Spit, and serve them with Verjuice, Peper and Salt, and some Juice of Orange, having ubild the Dish with a Shalot. They are likewise aten dry with Salt and Orange.

#### To dress Larks in Ragoo.

Having drawn your Larks, tofs them up in meltd Bacon, with an Onion stuck with Cloves, and Ich lagredients as you have to put to it, as Trufles, Liftrooms, Capons Livers, &c. Toss it up all toether, and if you have no Cullis, powder it with lade Flour: Then moisten it with good Beef or Teal Gravy: Let it waste away to the Degree it ught; then beat up an Egg in a little Cream, with one shood Farsley amongst it, pour this into our stay-pan, give it a Turn or two over the too to thicken it, and take off the Fat at the m. Time: Then squeeze in some Juice of Lelon and herve it.

#### LETTUCE.

### I saice Lettice à la Dame-Simone.

TAE I some Callage-Lettuce, and but just do them in scalding Water to blanch them, en take them out and drain them. Take the the of a roasted Capon or Pullet, hash it with Machine Mathrooms, a little, de la some Crest, a little blanch'd Bacon, er of a French Roll look'd in Cream, and f four or five raw Eggs. Seafon this Fepper, taxoury memory and it all in a long to make the figuresze your Lettuce one by one; then Fepper, lavoury Herbs, and Spices:

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then hold them in your Hand by the Stalk, and spread them Leaf by Leaf without breaking them till you come to the little Heart, which you mul take out, and in the Room of it put some of the Farce, and raise up all the Leaves one by one own it; then bind it about with a Pack-thread, and continue to farce all the Lettuces in like manner. Next, take two Pounds of a Fillet of Veal, on it in Slices, and lay them on the Bottom of a Stew-pan, with some Bards of Bacon and some Slices of Onion; then cover it and set it a swear ing over a Stove: When you find it begins to stick put in a little Flour, and stir it about with a Spoor over the Stove, that it may brown a little: Mol sten it with half Gravy, half Broth, and season's with Salt, Pepper, Cloves, a Bay-Leaf, Ball Parsly, and a whole Leek. Place your farc'd La tuces on the Bottom of a Stew-pan and pour h Braise upon them, to stew them in it. When the are enough done, if you would serve them with white Sauce, take them out of the Stew-pan, in bind them, drain them well, and put them again into a Stew-pan with a white Cullis, See the Mo thod of making it in Letter C] which mult h thicker than for a Soop: Set your Lettuces ! simmer in the Cullis, lay them handsomely in the Dish, and serve them for Hors-d'Oeuvres in Plat or little Dishes.

When we serve these Lettuces with a brown Sauce, instead of the white Cullis, we make U of the Essence of a Ham: See how to make it Letter G. Article Gammon.

At other Times we serve them with a Ragood Mushrooms, or of Trusses. We use them like wise to garnish all Sorts of Soops de Santé; but the instead of stewing them à la Braise, we boil the in good strong Broth.

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Lastly, we sometimes fry these Lettuces à la dine-Simone, as follows. When they are stewed la Braise, we take them up, unbind the Packhread, and set them a draining; then we beat up hree or four Eggs, and dip the Lettuces in them ne by one, and drudge them with the Crum of he whitest Bread, crumm'd very small; after which re fry them in Hogs Lard till they are very brown. nd then serve them on a folded Napkin, with ry'd Parsly, for Hors-d'Oeuvres. We likewise use hem to garnish our Dishes of the first Course.

### To make a Ragoo of Lettuce.

Take the Cabbages of the Lettuce, blanch them n boiling Water, throw them into cold Water, ake them out and squeeze them well; then stew hem à la Braise as above. When they are stew'd, let them a draining, cut them in Dice, and set them o simmer in some Essence of Ham and a clear Culis. We serve these Lettuces under a Leg of Muton, or with Partridges, Chickens, Pullets, Ducks à la Braise, &c. in the same Manner as we do other Ragoos of Legumes.

Besides, we have another Way of making this Ragoo. Instead of stewing the Lettuce à la Braise, when they are blanch'd and squeez'd dry, we cut them in Dice, and put them into a Sauce-pan, to simmer in Veal-Gravy, and when we are ready to serve, we pour on them some Cullis, and the Eslence of a Ham, and use them as above for our

Dishes of the first Course.

### To stow Cabbage-Lettuce.

Let your Cabbage-Lettuce be clean wash'd in seteral Waters; take twelve for a Plate, boil them I in a Brass-Dish of boiling Water, half an Hour;

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Hour; then take them up with a Skimmer, and throw them into cold Water, squeeze the Water from them one by one, with you Hand, and place them into a little Sauce-pan; put to them a Quar ter of a Pound of Butter, mix'd with a Quarterd a Spoonful of Flour, a Blade of Mace, a Bit of Bacon as big as your Thumb, stuck with six Clove, put to them as much Veal-Broth as covers them quite; a little Pepper and Salt; put them overa clear Fire an Hour before you use them, or more, according to the Oldness of your Lettuce; for your Summer-Lettuce will not take half the Boiling that Winter-Lettuce will do; when your Broth boil'd down as thick as a Cream about your Lettuce, pour over it a little drawn Butter, and shake your Sauce-pan till it leers together like a Frically but tols it not for fear of breaking your Lettuce; Then slide it all out at once into your Plate or life tle Dish, throwing out the Bit of Bacon and Blade of Mace. Let your Garnishing be some Toastid Bread, or fry'd Bread about three Inches long and two Inches broad each. This is proper for a Plate or little Dish for Supper, or to put under boil'd Chickens for Dinner; then you may add w it a little Cream, and the Yolk of an Egg, just a you serve it. So serve it.

You may stew Celery or Endive the same Way

#### LIVERS.

### Ti arcis Livers in Cauts.

AKE the Livers of any tame Fowls, as Turkeys, Geele, Capons, Pullets, &c. Take the leanest and mince them with blanch'd Bacon and Marrow, some Trusics, Mulhrooms and Veal-Swett breads, 2 few Leeks, a little Parsley, and the Lean

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fa boil'd Ham of Bacon; mince all this very nall and hind it with the Yolk of Eggs. Cut a Calf's Sheep's Caul in Pieces, according to the Bigels of your Livers, so as that you may roul hem in it. Lay some of this Farce on the cut Caul, and a fat Liver upon it; then some more f the Farce, then another Liver, till you have aid the Whole on the Caul. Then lay the Caul ith these Livers, that you have thus order'd on a heet of Paper, to fry it in melted Bacon; or else u: them into a Pasty-pan, and bake them in the oven. When they are enough, let the Fat drain way from them, lay them in a Dish, pour some varm Gravy on them, season'd with a little Peper and Salt, squeeze in some Juice of Orange, and erve them hot.

### To dress a Calf's Liver in a Caul.

Take the whitest Calf's Liver you can get; take of the under Skins, and shred the Liver very small, and with it a Rogoo of Mushrooms and Trustes mi a little Parsly: Roast two Onions in hot Emperi, and then pull off the outmost Coats: Pound Dozen Coriander-Seeds and half a Dozen Cloves, mi put the Onions to them: When they are ounded together, take them out of the Mortar, and mix them with the Calf's Liver. Beat up the Yolks of eight new-laid Eggs in a Sauce-pan with ulf a Pint of Milk and a Pint of Cream; make t beil over a Stove, and take care that it do not urdle. Take a Pound of Sewet, shred it as small possible, half melt it in a Sauce-pan, and pour tinto your Cream; then put to it your hash'd Liver, and mix it all well together, seasoning it Mith Salt, Pepper, and savoury Herbs. Take a Siew-pan and spread a Caul within it, but so that may come four Inches all round over the Edges

14

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of it. When your Farce is cold, put it into the pan, where you have laid your Caul, form it in the Figure of a Calf's Liver, and fold it up into fame Caul: Then turn it upfide down in a Pally pan or Silver-Dish, rub it with a beaten Eg drudge it with Crums of Bread very small and bat it in an Oven: Take care that it be of a silver Count Colour; so serve it hot for the first Count

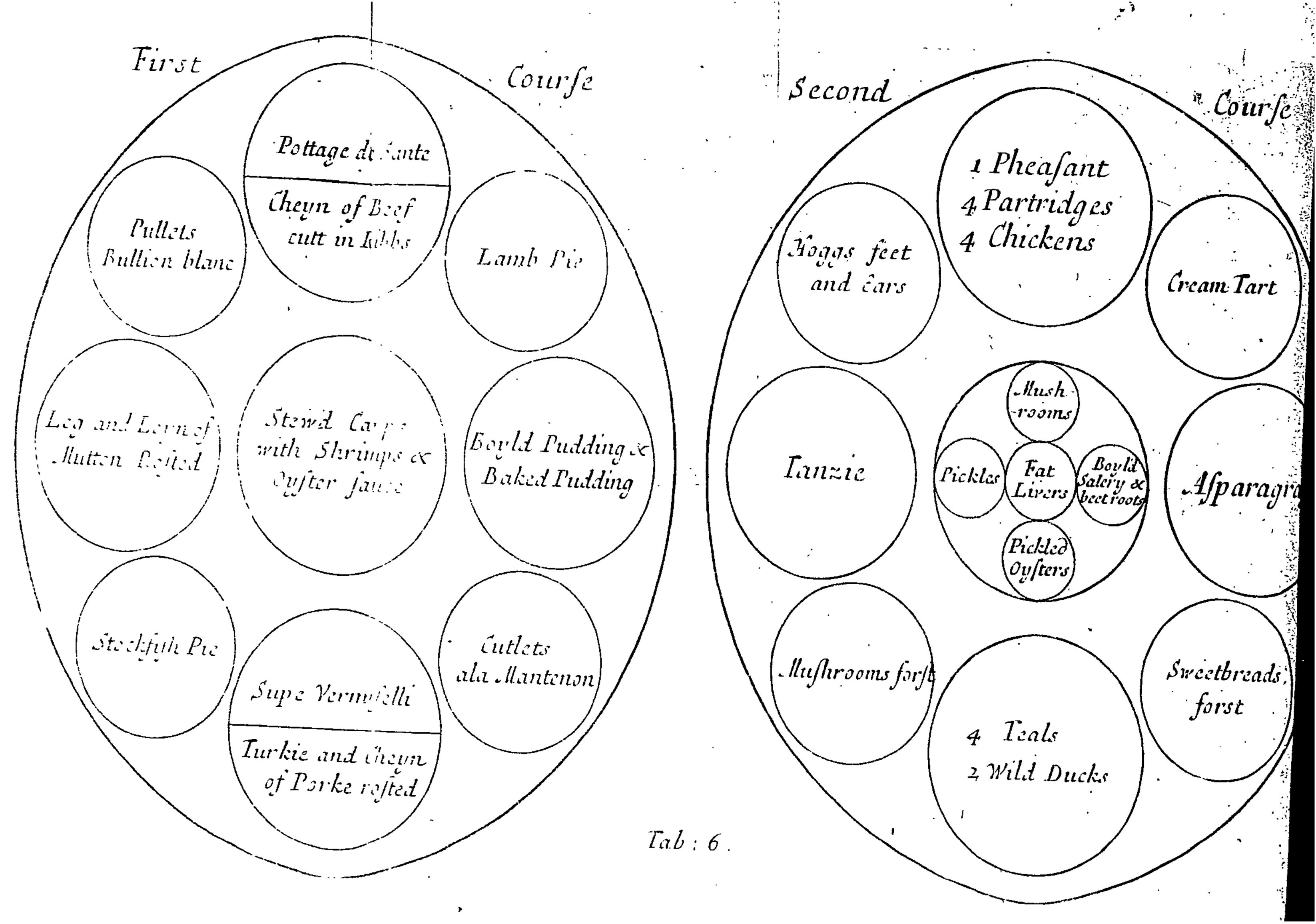
## To dress a Calf's Liver à la Braise.

Lard it with large high-season'd Lardons. Tal a small Pot of the Size of your Liver; garnill with Bards of Bacon and Slices of Beef, cut il and season'd with Salt, Pepper, Spices, and s voury Herbs, slic'd Onion, Carots and Parsnip some shred Parsly, and a whole Leek: Put you Liver into the Pot, and season and cover it about as beneath. Cover your Pot, and put Fire on and under it. Make a Ragoo with Veal-Sue breads, Cocks-combs, Mushrooms, Artichoke-Ba toms, or Asparagus-Tops, according to the Season tois it up in a Sauce-pan with melted Bacon; who it is ready, take off the Fat very clean, and thick it with a good Cullis of Veal and Ham. Wh your Calf's Liver is enough done, take it out the Pot, lay it in a Dish, pour your Ragoo un it, and serve it hot for first Course.

At other Times we serve this Calf's Liver dress à la Braise, with a hash'd Sauce, or with a segoo of Succory or of Cucumbers, or with segoo of Succory or of Cucumbers, or with segoo

Ham as follows.

Cut some thin Slices of a Ham of Bacon a lay them on the Bottom of a Stew-pan; cover and set your Ham a sweating: When it begins stick, moisten it with Gravy, let it boil a little and thicken it with a Cullis of Partridges, or wan ordinary Cullis. When your Calf's Liver



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y'd à la Braise, as before, lay it into your Sainaz, and pour it on your Liver; so serve it hot.

### To roast a Calf's Liver.

Take a Calf's Liver, lard it with small Lardons; en it to the Spit, and roast it at a gentle Fire: en it is roasted, serve it with a Poivrade, or a good Gravy.

#### To make Puddings of a Calf's Liver.

ce the rest with Hog's Fat, a third Part as much liver. Scason with Salt, Pepper, grated Nuta, Cloves and Cinnamon pounded, shred Cives savoury Herbs. Mix the Whole with half a en Yolks of Eggs, and a Quart, or more, of am, as you shall see Occasion: Put this into s, as you do Marrow-Puddings; boil them in ite-Wine with Salt and Bay-Leaves over a gen-Fire, and let them cool in the Liquor. Broil n, and serve them up hot.

#### To dress Livers with Mushrooms.

ake the Livers of tame Fowls, and after hacut off the Galls, take a Tart-pan, cover Bottom with Bards of Bacon, and lay the rs upon them; feafon them, then cover them other Bards, and fet them to bake in the staking care that they dry not too much; fome Mushrooms, pick and wash them well; them over the Stove, then lay them in a Dish a little Bacon and a Drop of Vinegar: Foss y themselves some Slices of a Harn with a little r and a Bunch of Herbs, in melted Bacon; add to it some Veal-Gravy that has no Salt

in it; and boil the Livers and the Mushrooms at ter they are well drain'd, all in the same Sauce Take off all the Fat, and serve it warm.

#### To roaft LOBSTERS.

Belly, then tie them fast to the Spit with Pack-thread, and when they crackle, they are a nough: Lay a whole one, the largest of all, in the Middle of the Dish; butter the rest in the Shells, as in the following Receipt, with Pepper, Lemon, and an Anchovie dissolv'd in White-Wine: Mix the Whole together, and serve them up with Lemon and Oysters.

#### To butter Lobsters.

Having taken out the Meat, mince it small, and set it to stew gently in a Sauce-pan over a Stove, with White-Wine, Salt, and a Blade of Mace: When it is very hot, put to it some Butter and Crums of Bread. Warm the Shelis before the Tire, fill them with the Meat, and so serve them up.

#### To roast Lobsters alive.

Having tied them fast on the Spit, baste them with Salt and Water till they look red, and thes with Butter and Salt. Let the Sauce be Anchovies dissolved in White-Wine, a little Pepper, and the Juice of a Lemon.

#### To broil Lobsters.

First broil them, then lay them on the Grid iron; baste them either with Butter alone, mix

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x'd with Vinegar: Let them broil leisurely, d when you think they are enough, serve them with Butter and Vinegar beat thick, to which the grated Nutmeg and slic'd Lemon.

#### M.

### To dress MACKAREL.

A FTER having gutted them, either slit or gash them along the Back, and then lay em a while in Salt and Oil, Pepper and Fennel; rap them up in the same Fennel and broil them, et your Sauce be clarify'd Butter, savoury Herbs shid very small, Nutmeg, Salt, Fennel, Goofmies, Capers, and a Drop of Vinegar. At anoter Time, when they are broil'd, serve them ith fry'd Parsly, clarify'd Butter, Salt, Pepper, id a Drop of Vinegar.

We likewise serve them in Soop, after having that Purpose stry'd them in clarify'd Butter, if then made them simmer in good Broth either lish or Herbs: Let your Garnishing be a Ra-

no of Mushrooms and some Capers.

#### MARINADE

Sa Sort of Sauce or Pickle, in which we steep certain Things, whose Taste we would height, and render more agreeable to the Palate: se marinade many Sorts of Things, either to make Dishes of them. The garnish our Fricasses of Chickens with manated Chickens: A Marinade of Veal serves us garnish a farced Breast of Veal, or a Loin of eal roasted: In like manner of Pigeons, Partridges, which we likewise serve for Dishes of the first ourse.

#### To make a Marinade of Chickens.

Cut your Chickens in Quarters, and lay the to marinate for three Hours in Juice of Lemand Verjuice or Vinegar, Salt, Pepper, Clove Cives and Bay-Leaves. Then make a Batter will Flour, Salt, Water, one or two Eggs, and for melted Butter; and having well beaten all this was gether, drain your Chickens well and dry the with a clean Napkin, dip them in Butter, as fry them in Hogs Lard: When they are comes a good Colour, lay them in a Dish with fry'd Par fly, and serve them for the sirst Course, or How d'Oeuvres; or use them for Garnishings.

Note, We sometimes drudge them well with Flour, instead of dipping them in Batter; he then the Hogs Lard must be very hot, before we have the service.

put them into the Pan.

#### To marinate Pigeons and Partridges.

We marinate Pigeons and Partidges just as a do Chickens, except that we only slit the Pigeo down the Back, and cut the Partridges in two stry and use them likewise in the same Manner.

#### To marinate Veal-Cutlets.

Cut your Cutlets as for broiling; steep the for two or three Hours in Vinegar, and a lit of the Fat of Broth, season'd with Pepper, so some whole Cloves, Slices of Onion and Lem Bay-Leaves, Parsly, and one whole Leek; stadrain them well, wipe them with a linen Cloth dip them in Batter made as above, or else drug them well with Flour; fry them and use them you do your marinated Chickens.

#### To marinate Fish.

We likewise marinate Fish in the same Manner; en we drudge them with Flour, fry them in clay'd Butter, and serve them with fry'd Parsly; or the the following Sauce. Toss up in clarify'd uter, some Slices of Lemon or Orange, together ith some Cives, Salt, Pepper, Nutmeg and Viner, and pour it on your Fish, such as Soles, Plaice, a Solerve them.

#### MARROW.

#### To make Marrow-Pasties.

HRED the Marrow and some Apples toge) ther, and put a little Sugar to them; put them
to Puff-passe, and fry them in a Pan with fresh
ther, and serve them up to the Table with a
tile white Sugar strew'd on them. Your Butter
tat you fry them in must be clarify'd, else they
ill not be good.

#### To make a Marrow Tart.

Take the Yolks of hard Eggs, and mince them ith Pippins, and the Marrow cut in small Dice; ten take some Sugar, Cinnamon, Cordicitron and Orange-peel minc'd very small, and a little alt: Mix all this together, squeeze in the Juice salt: Mix all this together, squeeze in the Juice salt: Mix and fill up your Tart Patty-pans with it

### To make Rosa Solis of Marrow.

Cur the Marrow in little Dice, and mince it ery small together, with as much of a Pippin, you have Marrow, and half that Quantity of the

the Yolks of hard boil'd Eggs; mince likewi some Cordicitron, and the Rind of half a le mon, very small; add to this some Sugar, & a little Milk or Cream, and Nutmeg. Mix a together, and you may make Tarts, Petty-patik or Rosa Solis of it, according as your present requires.

To make a MATELOTTE of Fifth.

AKE a Carp, an Ecl, some Tench, Ph Barbel, in short, what Fish you can gi and judge proper for vour Purpose. After havin gutted and scaled them, cut them in Pieces, h them in a Stew-pan with some Trustes and Mul rooms, an Onion stuck with Cloves, some Cin and Parsly, Bay-Leaves, and a little Basil: Su son this with Salt and Pepper, put to it for White Wine, a little Fish-broth, or Juice of ( nion, but just enough to cover the Fish: Thens it over a quick Fire, and when the Court-Bouille is half wasted away, put some Butter, more less according to the Quantity of your Fish, in a Sauce-pan, and brown in it a little Flower then empty the Liquor of your Matelotte in that Sauce-pan, mix your Brown and that we together, and pour the Whole back again intoyo Matelotte, and keep it stewing till 'tis enoug done. Then put to it some Cray-fish or other meagre Cullis, lay it handsomely in a Dish, I serve it warm for first Course.

### To make MILK of Almonds.

AKE a Pound and a half of sweet Almon with twelve bitter Almonds; blanch as pound them in a Mortar, sprinkling them fro Time to Time with Milk for fear they turn: Whi hey are well pounded, take three Pints of Milk. hake it lukewarm, mix your Almonds well with , and strain it through a Sieve as much as you an: Then pour your Almond-Milk into a Saucean, put to it a stick of Cinnamon, set it över a tove, make it boil to a Cream, keeping continual-I stirring it with a Spoon; when it begins to licken, sweeten it with Sugar and add a little Salt. Then you are going to serve, lay in the Dish in thich you intend to serve it, some small Crusts of fread, no bigger than a Six-penny Piece, pour our Almond-Milk upon them and serve it hot. this is generally ferv'd only for Collations; but then we would serve it at Meals we make it quite lifferently as follows.

When your Almonds are pounded, take a Pint Milk, and a Pint of Cream, boil them togeher in a Sauce-pan with a Stick of Cinnamon, Zest or two of Lemon, a little Salt, and some lugar: mix your Almonds well with it, and strain he Whole through a Sieve, with fix new-laid Eggs: hen kindle a Stove and put over a Sauce-pan full Mater: When it begins to boil, lay over it the In you intend to serve it in: Let the Dish be Igger than the Sauce-pan, for fear the Water fould boil in; pour your Almond-Milk into the Ish, which you then cover with the Lid of a Jart-pan, of a convenient Size, and put live Coals point lift up the Cover from Time to Time, lee that it be not done too much; and when it I grown rhick, take off the Sauce-pan, set it by mod, and serve it cold in Plates or little Dishes.

#### MORILS

RE not a Plant, but rather an Excrement of the Earth that grows in Woods: We find and generally in the Months of March and April,

when they grow at the Foot of Trees. We will them in most of our Ragoos, Patties, &c. as all in particular Dishes; but seeing they are only Sort of red Mushroom, we shall treat of them and der that Article, to which we refer the Reader.

#### MULLETS

R E a certain Fish, of which there are to Sorts; the Sea-Mullet, and the River-Mullet; they are both of them equally good, and dress'd as follows.

#### To broil Mullets.

After having scal'd and gutted them, we a Gashes in the Sides of them; dip them in mela Butter, and then broil them. We make a Saw with clarify'd Butter, fry'd Flower, Capers, Side of Lemon, a Faggot of Herbs, Pepper, Sal Nutmeg, and Verjuice or Juice of Orange.

#### To fry Mullets.

Having prepared them as above, fry them clarify'd Butter: Let your Sauce be some of the same Butter in which they were fry'd, with A chovies, Capers, Juice of Orange and Number Rub the Dish with a Shalot, or a Clove of Galick.

You may likewise put them in a Pie, as you several other Fish.

#### To best Mulicis.

Boil the Fish, but lay by the Roes and Lire when the Fish is boil'd, pour away most Part the Water, and put into the rest a Pint of Clar

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ha Bundle of Winter-Savoury, Marjoram and yme, sliced Nutmeg, broken Mace and the ce of a Lemon: Boil all these well together, n put in the Fish, and when you judge that it is strong of the Ingredients, put in three or Anchovies, and serve it up with stew'd sters.

MUSCLES.

To make a Ragoo of Muscles.

Acing wash'd and scrap'd them very clean, tells them up in a Sauce-pan with fresh But, season'd with Salt, Pepper, Parsly, Cives, Cuppings of Bread and a little Vinegar; so them warm.

A Rageo of Muscles with white Sauce.

The the Muscles out of their Shells, toss them in a Sauce-pan with fresh Butter, Parsly and tury Herbs shred very small; season'd with the Pepper and Nutmeg: When the Liquor of Muscles is wasted away, put in some Yolks of with Verjuice, or Juice of Lemon; so serve

the lame Manner, except that we then put in Lago. We tols Muscles up in a Brown; that which with a little Butter and Flower.

### MUSHROOMS and MORILS

In not, properly speaking, of the vegetable like that rather an Excrescence of the Earth, sendered of certain putrid Moissures, but of well as humid Quality. They are of a general

general Use in Ragoos, and in many Soops, we make besides particular Dishes of them; it hoves therefore to have always a good Provision them. The particular Ways of dressing them; as follows.

#### To force Mushrooms.

Stew the tender Roots of them, then take in up and drain them, mince them very small, at to them Butter and grated Bread on them, at bake them on a Petit, You may garnish either Fricassee or Ragoo with them.

### To fry Mushrooms.

Toss them up in a Sauce-pan, in a little Brown either of Fish, Flesh, or Pease, only to dead them: Then strew them over with Salt, a line Pepper and Flower, and fry them in Hogs Law or Butter; so serve them with fry'd Parsly: Con you may use them for Garnishing.

### To make a Ragoo of Mushrooms.

Cut them in Slices, and toss them up in mela Bacon or Butter, season'd with Salt, Pepper, as shred Parsly: Moisten them with some Fish-brow or good Flesh-gravy, thicken them with a Culeither meagre or of Flesh, and serve them.

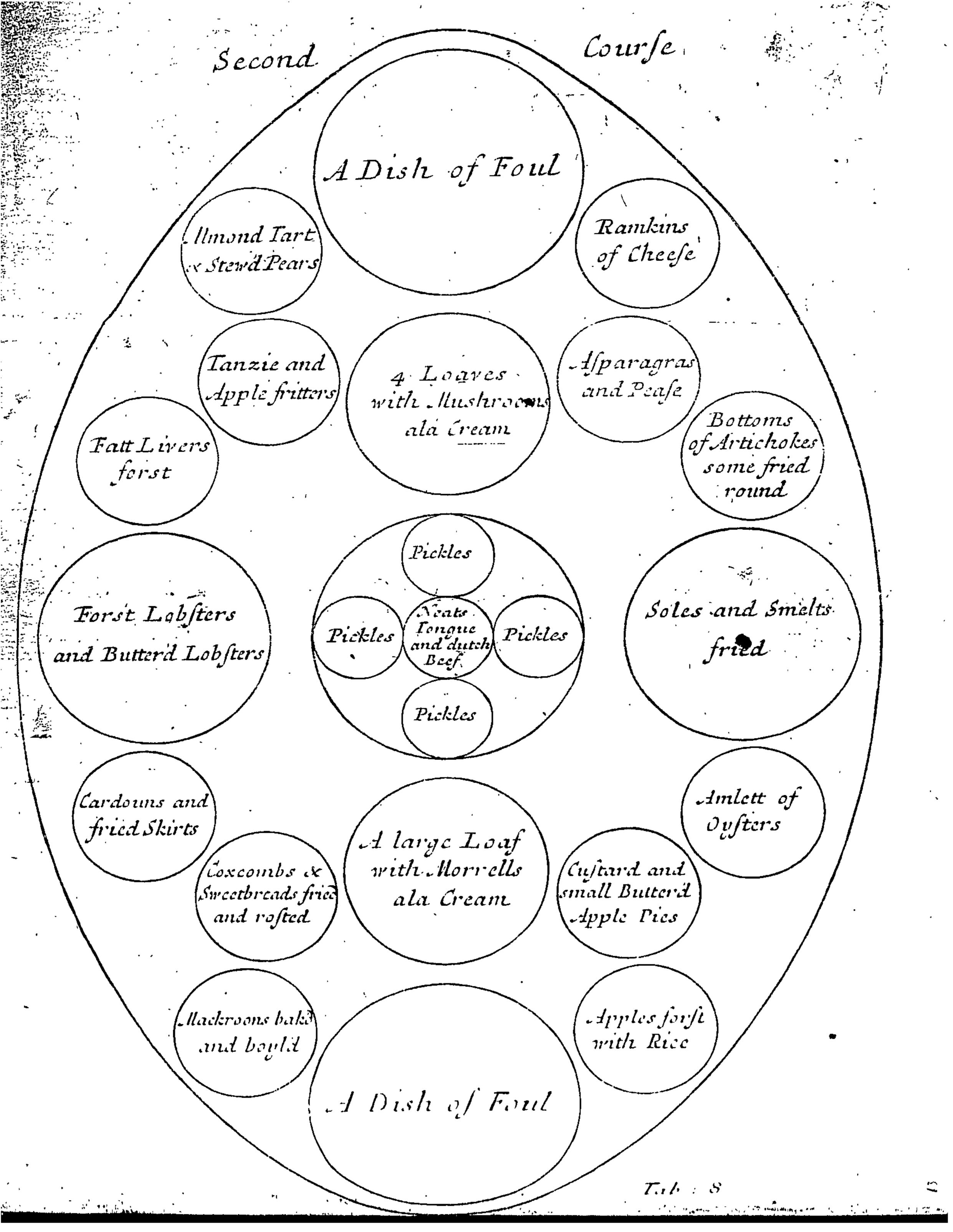
### To dress Mushrooms with Cream.

Cut your Mushrooms in Pieces, and toss thes up over a brisk Fire in Butter season'd with Salantmeg, and a Bunch of Herbs. When they are done enough, and most of the Butter is waster away, put to them some sweet Cream, and service them.

First
Bisque of Pigeons
Butterd fried Whitings round Marrow Pudding
Steward  Yeal  Lambs head  with over fauce  Salt fish  Pattir
Green Sallad (White Sallad)
Turkie with Saufages  An olio  Phillet of Beef Rosted
Pullets boyld  rith Bacon & Pupton of Sheeps tretter
Breast of Lamb forst Asparagrass Supe Rabbets forst
Neck of Veal with out

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#### To bake Mushrooms.

Put your Mushrooms in a Tart-pan with Bacon Butter, some Parsly shred very small, some shole Cives, season'd with Salt, Pepper, and sutmeg; bake them in an Oven till they are very rown, then serve them hot.

#### To farce Mushrooms.

Take some whole Mushrooms, pick them well, in take of the Stalks. Then make a Farce with the Breast of a Pullet, or with Veal, Beef-Marw, Bacon, the Crum of a French Roll soak'd in team, and the Yolks of two Eggs; season this the Salt, Popper and Nutmeg, and farce your ushrooms with it; when they are farced, put them into a Tart-pan and bake them in the Oven; ten they are enough, lay them in a Dish, and we them with some good Beef-Gravy well seated under them. If it be on fasting Days, let us Farce be made of the Flesh of Fish, bake min the same Manner, and serve them for first use with some Juice of Mushrooms under them; the make as follows.

### To make Juice or Gravy of Musbrooms.

fier having well clean'd your Mushrooms, pur into a Stew-pan, with a Morsel, either of mor Butter, according as you design it either lish or Flesh-Days, and brown them over the till they begin to stick to the Bottom of the when they are very brown, put in a little er, and brown that likewise with them. put to them some Broth, either of Fish or and make it boil a Minute or two and no

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firain'd the Liquor into a Pan, and season'd in with Lemon and Salt, set it by to use as you shall have Occasion. The Mushrooms themselves will serve you, either cut in Pieces or Whole, for your Soops, or for Plates or little Dishes, to be served at the first Course.

#### To pickle Mushrooms.

Peci them, and lay them a foaking in fair Water: Heat some more Water in a Pot, put in you Mushrooms, with a Fagot of Bay-Leaves, Ciwand Marjoram, and boil them for a Minute; the take them out and drain them well: When the are cold, put them into an earthen Pan with som Cloves. Pepper, Onion, Salt, Bay-Leaves, a good Vinegar, and keep them close stopt. Putlain, Samphire, and French Beans are pickled the the Manner as Mushrooms.

#### T. keep Missire ms all the Year.

When they are pick'd, throw them into being Water, and give them one Boil; then lay to drain and cool on a Hurdle: When they cold, put them into an earthen Pot, with so young Onions, Bay-Leaves, Basil, Cloves, Mineg. Mace, and a Stick of Cinnamon. Mak Pickle with Water and Salt, Ict it stand a Colo of Hours, then pour it into your Pot and le cover your Mushrooms: Pour in likewise is clarify'd Butter, cover the Pot very close, and it in a cool Place. When you would use an them, lay them a watering in several Waters ther lukewarm or cold, till the Salt is all of them: Then use them for all Sorts of Use you do when they are newly gather'd.

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#### To fry Morils.

Cut them in long Slices, and boil them in a litthe Broth over a gentle Fire. When the Broth is walted away, drudge them with Flower, and for them in Hogs Lard. Make your Sauce with what remains of the Broth, season'd with Salt and Numeg; serve it under your Morils, with some Mutton-Gravy.

#### To make a Ragco of Mirils.

Cur them long-ways, as above; wash them in several Waters, drain them well, toss them up in a Sauce-pan with a little melted Bacon, a little stred Parsly, a Bunch of Herbs, moisten them with Veal-Gravy and Essence of Ham, of each a equal Quantity, and let them summer in it over a centle. When they are done enough, the contient with a Cullis, season'd with Salt and seper. So serve them hot in Plates or little Difference.

#### To farce Merils.

Take some middle-siz'd Morils, and cut out the Sales. Tay them a soaking in Water to take out the Grat. Make a Farce with the Breast of Fowl, antice of a boil'd Ham, some Mushrooms, some state Caves and Parsly, a little blanched Bacon, and Baci-Sewet, the Yolks of two Eggs, and the frames a French Roll soak'd in Cream: Hash all together, pound it in a Mortar, and stuff for Morils with it, on the Side of the Stalk. The take a Tart-pan or a Silver Dish, garnish the Pottom of it with Bards of Bacon, and thin Resort Veal seasoned with Salt, Pepper, savoury term, Spice of all Sorts, and sliced Onion:

Lay in your farced Morils, cover them with Slice of Veal, and Bards of Bacon, seasoned as before, and put them to bake in the Oven, or else in a Baking-Cover, with Fire over and under them When they are ready, take them out, and lay them one by one in a Dish to drain. Put into another Dish some Essence of Ham, and lay you Merils over it; so serve them.

#### MUTTON.

### To farce a Leg of Mutton.

OAST a Leg of Mutton, take off all the Fieth, but leave the Bones sticking to on another. Pick out all the Fat from the Flesh, and hash the Flesh with blanch'd Bacon, a little Sewel or Beef-Marrow, Savoury Herbs, Cives, and Par fly, the Crum of a French Roll foak'd in Cream and the Yolks of three or four Eggs. When a this is well hashid, season it and pound it in Mertar; put the Bone in the Dish you intend t ferve it in, and lay it for that the Knuckle Boo may appear; then lay one half of the Farce a round it; make a Hollow in it, in the Shape of Leg of Mutton; dip vour Hands in beaten Es that nothing may stick to them: Fill up the Hol low with a Ragoo well feason'd and tols'd up, ail Sort: of Garnolhings, as Trufles, Morils, M ticholic-lottoms, Sweetbreads, &c. and cover with the rest of the Farce, fashioning it likewis in the Ferm of a Leg of Mutton; strew it this over with Crums of Bread, and put it into the Oven to colour it; when it is of a fine Brown draw it out of the Oven; take clean off all th Fat that is round the Dish; make a little Apertur in the upper Part of it, and pour in some goo Cullis; then ciose up the Hole, and serve it h Anoth for the first Course.

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Another way of farcing a Leg of Mutton.

Take a raw Leg of Mutton and bone it as bcfort, then take a Slice or two of Veal, and as Fix of Bacon; a little Beef-Sewet, some Cives and Parily, two or three Rocamboles, and a little Balil; hash all this well together, and feason it with Salt, Pepper, Spices, and a little Coriander; my and pound it all in a Mortar, with Cream, Yolk of Eggs and Crums of Bread: When it is well pounded, farce your Bone with it, laying it in the Shape of a Leg of Mutton, and rub it over with the Whites of Eggs, and strew upon it some Crums of Bread. Bake it in the Oven, in a Silver Dish or Tart-pan, with Bards of Bacon under it: Your Farce must be pretty firm, otherwise it will treak in the Oven; when it is bak'd, garnish it with Petry-Patries, Curlets of Veal farc'd, maimused Chicken, or other proper Garnishing.

#### T' dress a Leg of Mution à la Royale.

Having taken off the Fat, and the Flesh and San that is about the Shank-bone, lard the Leg of Muston with large Lardons well seasoned; lard weight at the same Time, a round Piece of a strock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flower, and it into boiling Hogs lard to give it a Colour. Then put it into a Pot with all Sorts of savoury lerbs, an Onion or two stuck with Cloves, and it in time Broth or Water; cover the Pot very lose, and let it boil two Hours. Mean while get tady a Ragoo of Mushrooms, Trusses, Asparaguspps, Artichoke-bottoms and Veal-Sweetbreads, to little put a good Cullis. Take up your Leg of letton, lay it in the Dish, and cut your Piece of

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Beef or Veal into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it; for first Course.

To dress a Leg of Mutton with Succory or Cucumbers

Roast your Leg of Mutton, but not too much, mean while make a Ragoo with Succory, a little blanch'd and cut in Slices. Take some Bacon and brown a little Flower; add to it some good Gravy, a Bunch of Herbs, and a drop of Vine gar; season the Whole very well, and take care that your Succory turn not black in the Dressing Serve up the Leg of Mutton with the Succory under it. You may likewise serve it with a Ragoo of Cucumbers, which you must first marinate and cut in Slices, then toss them up as you do you Succory.

If you would not serve your Leg of Muttor whole, you may cut it in thin Slices, and put then into the Ragoo, taking care not to let them be together, and that the Sauce he neither too this nor too thin. Take off all the Fat, and serve hot.

To dre's a Lez of Mutton à la Dauphine.

Take off the Fat, and all the Skin and Flesho the Shank-bone, and scrape it very clean. The parboil it, and lard it with small Lardons. Put on the Spit, wrap it round with a Sheet of Paper, and roast it at a gentle Fire: Take can that it have a good Colour. Serve it for the sin Course with a good Cullis under it, or an Essent of Ham; or eise with some Ragoo of Legume as Succor, Cucumhers, young Onions, or the size.

#### To rowl a Leg of Multon.

First take off all the Fat, and the Skin and Fish from the Shank-Bone; then cut down the Fielh to the middle Bone, which you must take out, but leave the Meat hanging to the Shank-Bone. Then spread the Flesh till it be abour an Inch thick, and the Breadth of a Dish fit to serve it in . Lard it with large Lardons well season'd: Next make a Farce with the Breast of a Fowl, or a Piece of blanch'd Veal, with a little blanch'd Bacon, a little Beef-Sewet, some Parsly, Cives and Mushrooms, season'd with Salt, Pepper, Herbs, and Spices of all Sorts: Mince all this well together: Put to it the Crum of a French Roll fork'd in Cream, with the Folks of three or fear Eggs, and pound it in a Mortar; then spread kon your Leg of Mutton, which, having first rould it up in the Form it had before, bind abus with Pack-thread, and put it a stewing à la Birth, with Bards of Bacon at the Bottom of jour Stew-pan, and Slices of Beef well beaten, or of Veal, some sliced Onion, Carot, Parsnip, and Limon, some Parily, whole Cives and Bay-Leaves, senion'd with Salt, Pepper and Spices: Then put a sour rowl'd Leg of Mutton, cover it in the ame Manner, and stew it with Fire over and unierit. When it is ready, serve it with the same Reco as the Leg of Mutton à la Royale mentimed before.

Sometimes we roast this rowl'd Leg of Mutton; and then as soon as it is rowl'd up, and tied with sack-thread, we lard it with small Lardons, put ion the Spit, wrap it round with Paper, roast it ta gentle Fire, taking care to give it a good Coom, and scree it with the same Cullis, Essence sham, and Ragoo of Legumes under it, as is before-

before-mention'd in the Receipt for the dressing

Leg of Mutton à la Dauphine.

You may besides serve a roasted Leg of Mutto with a Sauce Relart, into which you must the put some Capers and Anchovies.

Nete, That a Shoulder of Mutton may be dress' all the several Ways, directed for dressing a Leg.

#### To roast a Chine of Mutton.

Raise up the first Skin from the Chine-Bon downwards, and leave it hanging below. The take some thin Slices of the Lean of a Gammo of Bacon, season them with Parsly, Cives an white Pepper; lay them one by one on you Chine of Mutton, cover them with some Bard of Bacon, and turn up the Skin over them; bin your Chine with Pack-thread, cover it with Paper and roast it; when it is almost roasted, drudg it with crumm'd Bread: So serve it with a Rago under it.

Note, You may dress a Quarter of Lamb intifume Manner.

#### Din ke a Cirimado of Mutten.

Take a Leg of Mutton, raise up the Skin, as cut off some Slices: Lard them with large La dons of the Fat and Lean of a Ham, well se son'd; then stew them à la Braise: When the are enough done, lay them in a Dish, and poon them a Ragoo of Chesauts, prepar'd as so lows. Take the largest Chesauts you can general them in hot Embers, pull off the Husks, put them into a Sauce-pan with some Cullis of Ve and Ham, and set them to summer over a general with the set of the set of

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#### To dress a Neck of Mutton.

Draw it with Parsly and roast it: When it is near toasted, drudge it with Crums of Bread, Salt, and white Pepper. So serve it with Juice of Orange and good Gravy.

We also boil a Neck of Mutton, then dip it in athen Batter, fry it with melted Bacon, and serve

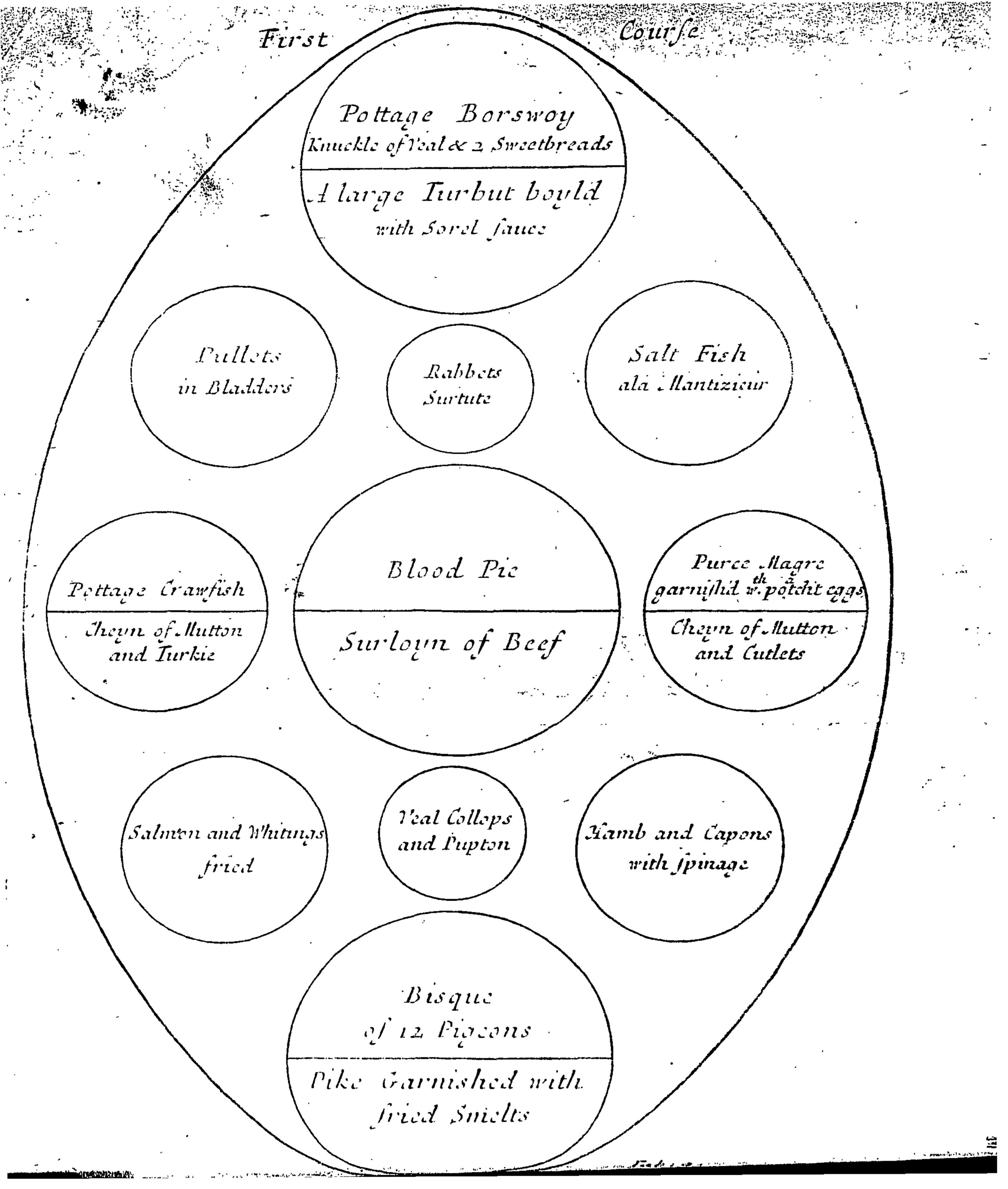
with Verjuice and white Pepper.

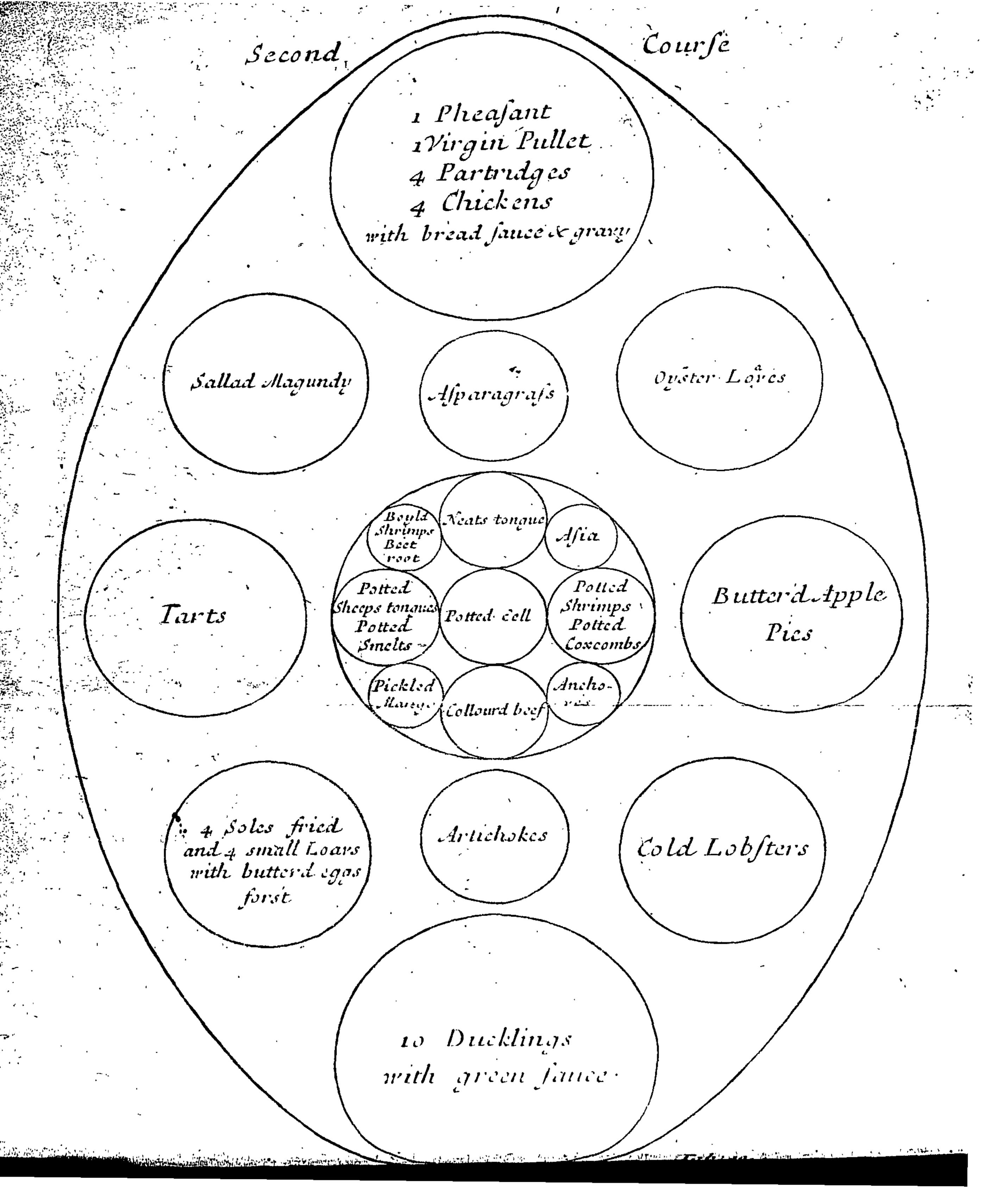
#### To make a Gammon of Mutton.

Take the largest and fattest Leg of Mutton you an got, take off the Skin, and cut off the Knuckle-Bone; then stick it with Cloves, Bay-Leaves, and ace-Leaves. After this, marinate it in White-Vinc. and a Bunch of Herbs, with Salt, Pepper, leves, Ginger, Nutmeg and Cinnamon, all pounddio a Powder. Stop the Vessel very close, set in a coel Place, and let your Mutton lie in it or and twenty Hours; then take it out and drain Tare a fresh Gammon of Bacon, take off the ward and some of the Fat hanging to it. Powtryour Leg of Mutton with Salt, Pepper, Cloves, Emanion, Nutmeg, Ginger and Sage, all pound-Effen cover it with the Skin of your Ham, the you must sew round the Edges; after this the it is the Chimney four and twenty Hours: en boil it in a Kettle, with a Quart of the clearof the Wine in which you marinated it, five Water, and a Fagot of all Sorts of sa-My Herbs. When it is boil'd enough, take it pull off the Sward immediately, that the Fat the Bacon may stick to the Mutton, which you Misters cold in Slices, on Flates or little Dishes.

To dress Sheeps Rumps à la Sauce-Robart.

Cut off your Sheeps Rumps as near the Mutton as you can; six or eight will serve for a Plate of little Dish; put them a boiling in a Pot for the Space of three Hours, with a Spoonful of Pepper and Cloves, a good Handful of Salt, three or four Onions, a Bay-Leaf, a Sprig of Thyme, and three or four Spoonfuls of Vinegar; put in thele Ingredients after your Pot is skim'd, only the Salt and Vinegar before; when your Rumps are very tender, and season'd in the Boiling, take them out, and let them drain on a Colander, dip them in drawn Butter, having sirst scord them on both Sides with your Knife, turn them well in grated Bread, and broil them on a Grid iron till they are of good Colour, then prepare your Sauce-Robart as followeth: Put into a Sauce pan the Bigness of an Egg of Butter, when it almost brown over the Fire, put to it a Hands of Onion minc'd very small; fry them gently they are brown, and throw in half a Spoonful of Flour, fry it a little after the Flour is in, put it a Ladleful of Gravy, a little Pepper and Sala boil it up a Quarter of an Hour before you serve skim off the Fat just as you serve it; put to half a Spoonful of Mustard, a little Vinegar, of the Juice of half a Lemon; so pour the Sauce of the Bottom of your Dish or Plate, and lay you Rumps on the Top of it. Your Garnishing be fry'd Parsly or Lemon, or both. So serve It is proper for first or second Course. You might do Sheep's Tongues the same Way, or Hogs Feet or Hogs Feet or Hogs Face split in two, and tender boil'd, you did your Rumps. This Sauce is proper for roast Pork, or broil'd Pullets, or Pidgeons any other Fowls; or for a roasted Goose, for the that care not for Apple-Sauce.





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Jo dress Sheeps Rumps à la Sainte-Menehout.

Cover the Bottom of a Stew-pan with Bards of facon, and lay over them some Slices of Veal and biion; then lay in your Sheeps Rumps, and over hem some Slices of Veal and Onions, and Bards Bacon, the Whole season'd with Salt, Pepper, ad all Sorts of Spices and savoury Herbs. Cover he Stew-pan well, and either set it to stew à la gaise, or bake it in an Oven. When they are lone enough, take them out of the Stew-pan, drudge hem well with Crums of Bread, and broil them: nthe mean Time prepare a Sauce that we call a Ramolade; it is composed of Anchovies, minc'd Capers, Parsly and Cives. Toss up this in good Gravy, a Drop of Oil, a Clove of Garlick, and therusual Seasonings; then pour it in to a Dish and ly the Rumps upon it. So serve them warm. This Sauce serves for cold Fowls that we broil on he Gridiron, and for many other Things,

#### Sheeps Rumps farc'd and fry'd.

When they are stew'd à la Braise, or bak'd as bove, lay them in a Dish, take off all the Fat, and wrap them up in the forc'd Meat, for which you have the Receipt in Letter F. Art. Forc'd-meat: Then dip them in beaten Eggs, drudge them with Plour, and fry them in Hogs Lard till they have taken a fine brown Colour; then dish them up, and serve them with fry'd Parsly sor sirst Course. You may fry them in like Manner, after they mestew'd or bak'd as above, without farcing them,

Note, That we dress Lambs Rumps the same weral Ways that we do Sheeps Rumps.

#### To farce Sheeps Trotters:

Scald them well, and boil them in good Broth, with a little Parsly and Cives; but take care not to over-boil them; cut off the two Claws, and take out the Leg-bones by slitting the Skin the whole Length of it: Spread open those Skins, lay on them some of the forc'd Meat for which you have the Receipt in Letter F. then row them up one by one, lay them in a Dish, sprinkle them with melted Sewet, drudge them well with Flour, and brown them in the Oven. Then drain off the Fat, clean the Brim of your Dish, pour on them a Ragoo, or some Cullis of Mushrooms and serve them warm in Plates or little Dishes.

### Another Way of dressing farced Sheeps Trotters.

When they are farced as above, dip them in beaten Eggs, and drudge them with Flour, or Bread crumm'd very small, then fry them in Hogs Lard, and serve them with fry'd Parsly, in Plates or little Dishes.

We ferve them likewise with a white Sauce, tolsing them up in melted Baçon with Salt, Pepper, and Nutmeg, together with savoury Herbs and whole Cives, which last we take out before we serve them, whiten your Sauce with the Yolks of Eggs and Verjuice: So serve them warm as before.

We have already spoken of Murton-Cutlets in the Article Cutlets; and will give Directions for Sheeps Tongues in Letter T. Article Tongues.

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#### OYSTERS.

To make a Ragoo of Oysters for Flesh-Days.

PEN your Oysters, and put them into a Sauce-pan with their own Liquor; give sem two or three Turns over the Stove to blanch sem; then take them out one by one, clean them ell, and lay them in a Plate. Toss up in a Sauce-an some Mushrooms and Trusses, with a little elted Bacon; moisten them with Gravy, let them mer a while, and thicken them with a Cullis of eal and Ham. When you are ready to serve, row in your Oysters, make them hot, but take te they do not boil, for then they will lose their site. So serve them in Plates or little Dishes.

To make a Ragoo of Oysters for Fish-Days.

Open, blanch, and clean your Oysters as in the me Receipt. Then toss up in a Stew-pan some shrooms and Trusses, in fresh Butter; moisten m with Fish-Broth, and when they are stew'd, then them with a meagre Cullis, put in your sters and heat them; so serve them in Plates or e Dislices.

Aucher Way of making a Rageo of Oxfters.

sain, but put something under the Sieve to rethe Liquor. Put a Piece of fresh Butter in-Sauce-pan, and set it over a Stove; when melical, put in some Flour, and keep stir-

ing it with a wooden Spoon till it be brown: The put in some Crusts of Bread, of the Bigness's the Top of your Finger, and next your drain't Oysters; give them sive or six Turns over the Fire, season them with Pepper, Parsly and Cives moisten them with their own Liquor and Fish broth, half one and half the other, heat all the together, but let it not boil: So serve them in Plates or little Dishes.

### To broil Oysters.

Open them and leave them in their Shells; pleated them fome Pepper, a little shred Parsly, and Butter, and cover them with Bread, grated we fine; so broil them, and brown them at Topwil a red-hot Shovel: Serve them hot in Plates or little Dishes.

### To stew Oysters.

Rub over the Bottom of a Silver Dish we good Butter, and having open'd your Oyster lay them in it, and strew over them a little Per per and minc'd Parsly. Then put to them half Glass of Champaign Wine; cover them with some Crums of Bread grated very small; lay Tart-pan Cover over the Dish, and set them strewing with Fire over and under them, till the are of a fine brown Colour; then take off all Fat, clean the Brims of your Dish, and serve the very hot.

Instead of grated Bread, we sometimes streem over with grated Cheese, and then call the

Oysters at Parmefan.

# The Compleat Court-Cook. O. 145

### To fry Oysters.

Open them and lay them in a Sieve to drain; hen they are drained marinate them in a Dish Stew-pan, with Pepper, a Bay-Leaf, a little ill, a sliced Onion, half a dozen Cloves, and e Juice of three or four Lemons; and keep ming them in it from Time to Time. Make a etter with Flower and Water, a little Salt, and le Egg, both White and Yolk of it. Beat it all ll together, and let your Batter be neither too k nor too thin. Melt as big as a Walnut of mer, and mix it with your Batter. When you ready to fry your Oysters, take them one by e out of the Marinade, and lay them on a pkin; lay likewise another Napkin over them, diry them very well: Put your Pan over the ke with clarify'd Butter, dip your Oysters one one in the Batter, and put them into the Frypan, which must first be very hot: Fry them own, then serve them on a clean Napkin with l'd Parsly.

On Flesh-Days instead of the Butter, we fry

em in Hogs lard.

### Oysters à la Daube.

Open your Oysters and season them with Parsly, and Cives, shred very small, putting a little it to each Oyster, with Pepper and a little hire Wine: Then cover them with the upper ell, and broil them on a Gridiron, lay from me to Time a red-hot Shovel over them. When yare enough, take off the upper Shell, and serve min the under one.

1

#### To farce Oysters.

Open your Oysters and blanch them; thash them very small, with Parsly, Cives, S Pepper, Anchovies and Butter. Mix with the Crum of a French Roll soak'd in Cream, Nutmeg and other sweet Spices, and the Yolk two or three Eggs. Pound all this together Mortar, fill your Shells with it, and strew so Crums of Bread over it. Put a Gridison the Oven and bake them upon it; so serve stay.

#### Another Way to farce Oysters.

Make a Farce with the Flesh of an Fel, an dozen of blanch'd Oysters, a little Parsly Cives, some Mushrooms, savoury Herbs, sweet Spices, a Piece of fresh Butter, some Cr of Bread soak'd in Cream, the Yolks of two Eggs, all hash'd together and pounded in a M tar. Lay some of this Farce very thin on Bottom of your Shells, and put in each of the a ragoo'd Oyster, [The Manner of making Ragoo is mention'd before] cover your St with the same Farce, rub them over with bea Egg, pour in a little melted Butter, drudge the with Bread crumm'd very small, and bake the in the Oven till they are of a brown Colour ferve them. You may likewise farce Oysters a Farce made of Flesh, making Use of the Ra above-mention'd for Flesh-Days.

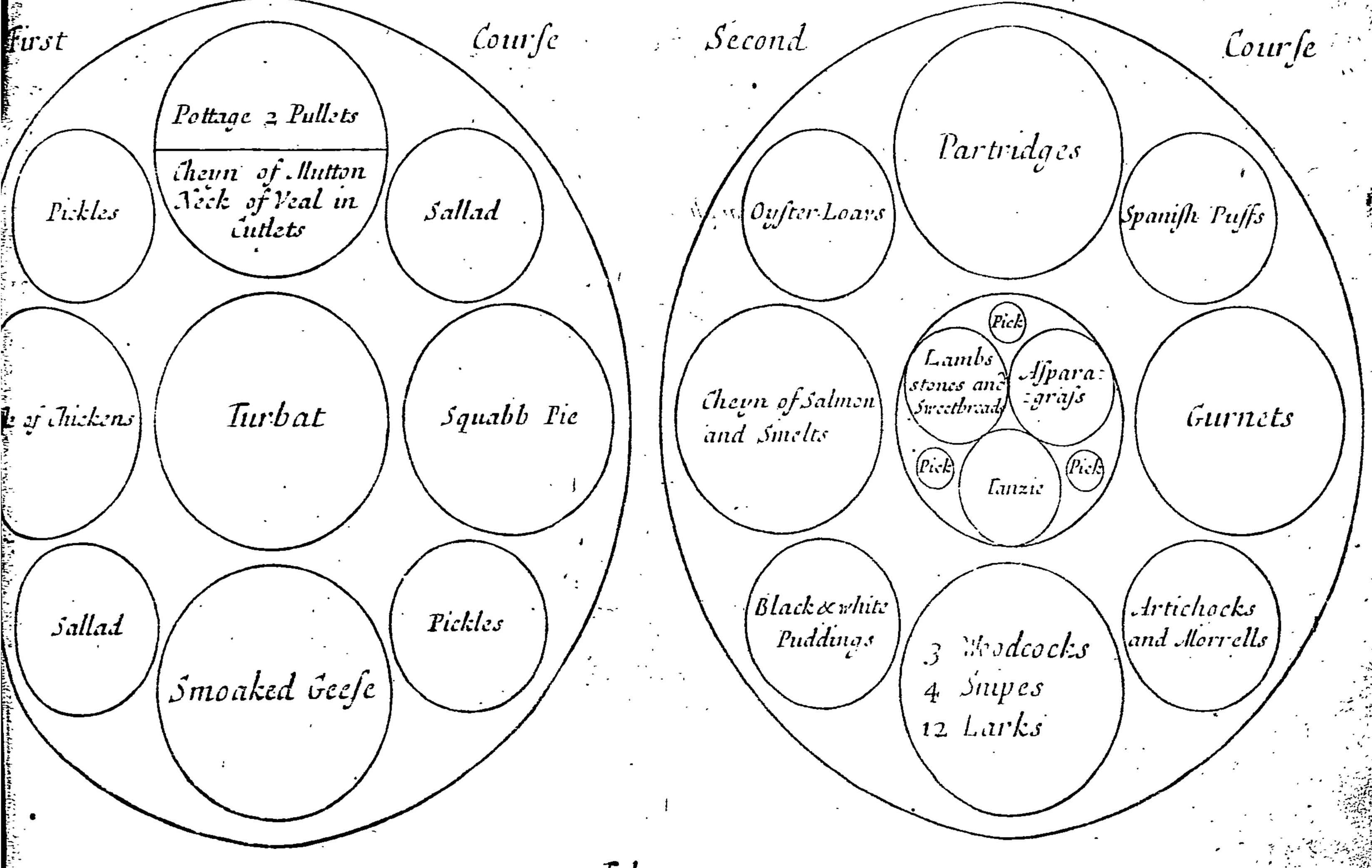
To mike an Oyster-Pie. See Article Pie.

# The Compleat Court-Cook. O. 147

#### To make an OLIO.

This a Clock in the Morning, put over a Leg of Beef, about six Pound of Brisketes, cut in five or six Pieces, season'd moderate. with Spices and Salt; skim it, let it boil till your th is very strong; take a Neck of Veal, a k of Mutton, a Piece of a Loin of Pork; if Pork, then take half a Pig; or if you have her of them, take half a Gang of Hog's Feet, them tender with good Seasoning; cut your non, Pork, and Veal, in square Pieces, two to a Piece, skin your Pork, give it all two or e Boils in boiling Water, then let it drain in plander; when it is drain'd, either roast it or not a good Colour; if you roaft it, you tho it quick, that it lose not its Gravy: Then your Brisket-Beef out of your Broth, before quite tender, because it must boil along with other Meat; place it in a large Brass Dish or pan. At the same Time, get ready the is and Herbs following; viz. three Savoys In four Pieces each, six Carots cut in long is two Parsnips cut in long Slices, two Bunches Hery, fix Leek-heads a Hand long, twelve Roots, fix Heads of Endive or Cabbagem; put over five or fix dozen of Carots, eps, and Onions as big as the Yolks of Eggs; hail these off in boiling Water, and drain through a Colander; then tie each Sort of Herbs up by it self, with a Piece of Packtwice round; place them in your Stew-pan, for Meat above-mentioned, and strain your. from your Leg of Beef, through a Sieve, Top of your Meat and Herbs, as much as allely cover it, and set it a boiling softly Hours before you use it! Then fry off your Turneps, La

Turneps, Carots, and Onions, that were cut round in Hogs Lard or clarify'd Butter; place them in Sauce-pan; then get the Fowls following, or whi the Country can afford, viz. Two Chickens, th Pigeons, two Woodcocks, four Snipes, two Tel or Widgeons, two dozen of Larks; let themi all sindged and truss'd up for boiling, blanch the in boiling Water, then throw them out on a C lander; when they are cold, Lard half of the with small Lardons, and either roast or fry the brown, as you did your Meat aforesaid, as qui as you can, because they may not lose the Goodness. When your said Meat and Herbia half-dress'd, put your Fowl on the Top of it will the Breasts down, with as little Broth as bard covers all; then put some Broth and Gravy your fry'd Roots, and split your Hogs Feet, a put in them a little Bit of Bacon stuck w Cloves: Set all a stewing together; put likewill Quarter of a Pound of middling Bacon, M with two dozen of Cloves, in the Middle of Meat that is a stewing, and two or three Clovel Garlick, ty'd up in a Rag with a Pennyworth Saffron; you must take care in the Boiling, it take not too much Taste of either: Cover up, and let it stew softly; then make your This ning ready as follows: If in Summer, boil up! Quarts of green Pease, and put to them the Pints of good strong Broth, and strain them through a Strainer as thick as you can, and thicken Olio with this; but it must not be so thick Cullis for any other Soop; likewise put a little to your fry'd Roots: Or, if in Winter, you use blue Pease; but if you have neither of the put a Quarter of a Pound of Butter in a Sal pan, a small handful of Flower, brown it over a clear Fire, rubbing it with a Ladle; brown, put to it three Pints of the same Broth



Tab: 12.

# The Compleat Court-Cook. O. 149

y, let it boil up, and strain it through a fine about an Hour before you serve it, pour of it over your Olio, and half over your fry'd is; put into it six whole Onions; let all stew ly together, giving it a Shake now and then, lit sit not to, and take care that it be tender d, but come not to a Mash: Set it off before inte d to dish it up, and skim the Fat off then prepare some dry'd Bread in the Botnof your Dish, a good stout Rim of lean Paste Inch high, set on with the Yolk of an Egg, and hin an Oven. Then put some of the same th from your Olio to foak your Bread with. ill take half an Hour's Time to dish it in Orwhen you dish it up, take up all your Meat, is, and Herbs, and put them into another and begin with your coarsest Meat first, in Bottom of your Dish; such as Beef, Pork, I with some of your Roots; lay your first nout, touching your Rim, and so by degrees it into the Top in the Manner of a Sugarthe finest of your Fowl next to the Top, the Hogs Feet and Ears: Then take the fry'd the Fat being clean taken off, lay them mely, with your Spoon, in all the Vacanand hollow Places round and over your Olio; fare you do not hide your Fowl too much, that you put not too inuch Broth in your when you dish it up, because you must leave for some of your boiling Cullis to be pour'd when you serve it away; then strain the inder of your Broth that you stew'd your in, and likewise some of that in your Stewfure there is no Fat on it; put into it the of half a French Roll, when it is tender Sput it into a Silver Cup or China Bason, bout a Quart of your Broth. So serve it up Plate with your Olio, as it goes away: Take

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### Iso P. The Compleat Court-Cook.

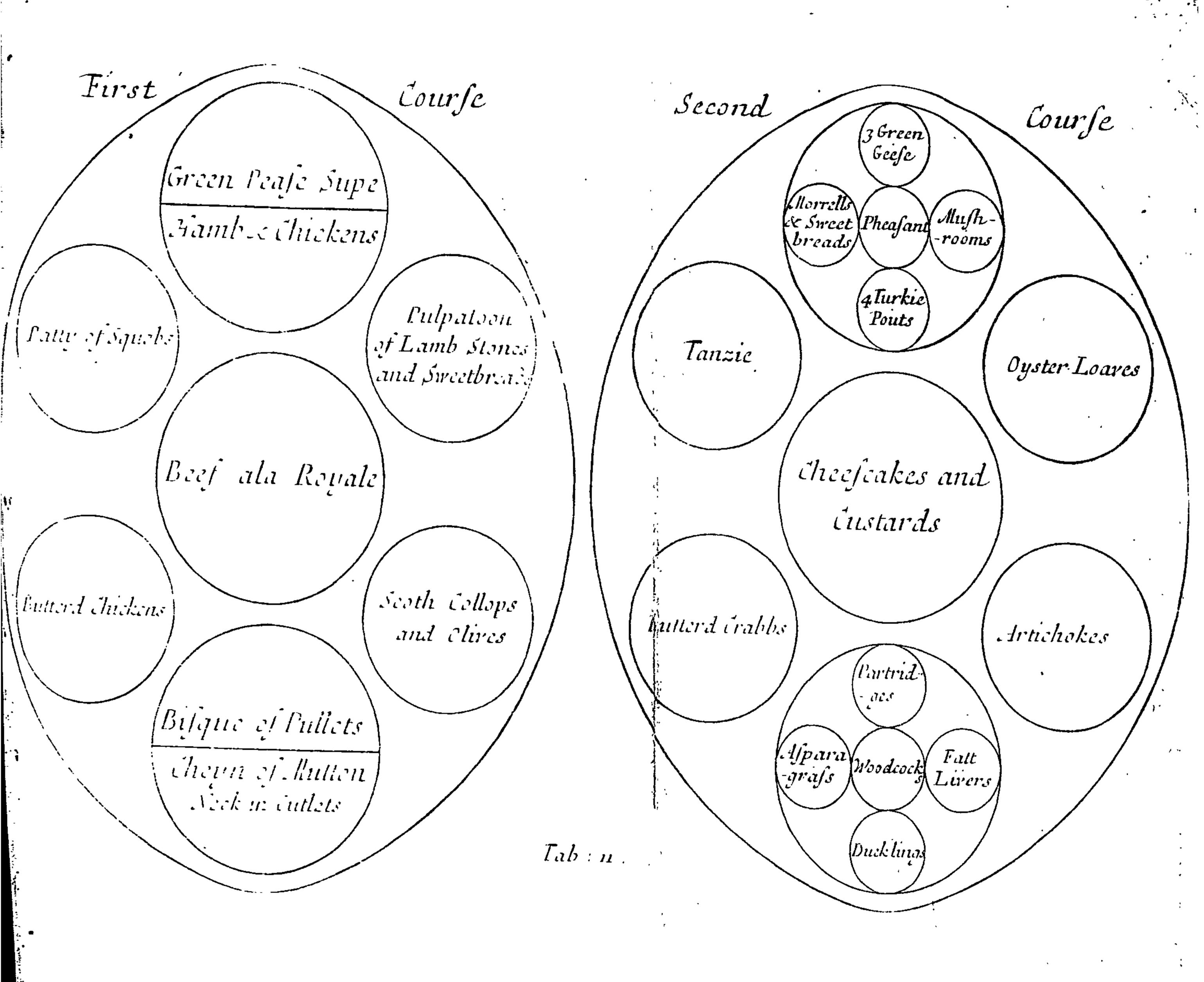
Salt from your larded Fowls, and from your large of that is stuck with Cloves; be sure that no of your Liquor run over the Rim of your Dish, you may put in half the Quantity of Managementioned. So serve it.

P

#### PARTRIDGE.

To dress Partridges the Spanish way.

Arboil, bard, and roast them; when they ready, pound one of them in a Mortar's all the Livers. Take a Ladleful of a Culii Veal and Ham, half a Spoonful of the Essence! a Ham, and another half Spoonful of Veal-Gran mix these well with your pounded Partridge, set it to simmer over a gentle Fire, but keep from boiling: Strain it through a Sieve. The put into a Sauce-pan two Glasses of Champa Wine, with a Slice of an Onion and one or u Rocamboles; boil this till half the Wine is walk away, then strain it through a Sieve. Cut your Partridges, put them into a Sauce-pan w the Champaign Wine and Cullis, together w two or three Spoonfuls of Oyl; fet all this to ! mer over hot Embers, but let it not boil. W it has simmer'd as long as you think convenies lay your Partridges handsomely in a Dish, square in the Juice of two or three Oranges, pour Sauce upon them, and serve them for first Cou



To dress Partridges with savoury Herbs.

When they are pull'd and drawn, loosen the kin of the Breast with your Finger; mix a little hard Parsly and savoury Herbs with scrap'd Baron, all scasoned with Salt and Pepper: Farce your Partridges with this between the Skin and the Flesh; bard them all round, and lay them to the Fire: When they are roasted, take off the Bards, lay them in a Dish, throw upon them some sufficience of Ham or a thin Cullis, and serve them for first Course.

To dress Partridges with a Ragoo of Musurooms.

Having prepared your Partridges as in the former Receipt, scrape some Bacon, and put to it some Parsly and two Mushrooms shred small, and saloned with Pepper and Salt: Mix all this well wether, and stuff your Partridges between the kin and Flesh, bard them on the Breast and sack and roast them. Peel some Mushrooms, with them and cut them in Slices; tols them up a Sauce-pan, moisten them with Veal-Gravy and Essence of Ham. When the Partridges are salted, take them up, and having taken off the lards, lay them handsomely in a Dish, throw the lagoo of Mushrooms upon them, and serve them in strict Course.

We dress Partridges with a Ragoo of Morils, tof Trusles, in the same Manner.

To dress Partridges with Carp-Sauce.

Farce, bard, and roast them as in the foregoing leeipt; and having laid them in the Dish, pour them a Carp-Sauce. You will find Directions

ξO

to make it, in the Article, Pheasant with Carp. Sauce.

To dress Partridges à la Braise.

The Partridges being pull'd and drawn, truss the Legs into the Bodies, parboil them and lard them with large Lardons, season'd with Pepper Salt, savoury Herbs, Spices, shred Parsly and Cives. Take a Kettle of a Size proportionable to the Number of your Partridges: Cover the Bottom of it with Bards of Bacon, and lay over them thin Slices of Beef; then put in some sliced Onion and Carot, and some shred Parsly: Seafon this with Salt, Pepper, savoury Herbs, and Spices: Lay in your Partridges with the Breasts downwards, season them above as underneath, lay over them Slices of Beef and Bards of Bacon, cover the Kettle and set them to stew with Fire under and over. Make a Ragoo of Veal-Sweet breads, fat Livers, Cocks-combs, Mushrooms, Trufles, Asparagus-tops, and Artichoke-bottoms, according to the Season, in the following Manner Toss up in a Sauce-pan, with a little melted Bacon, the Sweetbreads, fat Livers, Cocks-combs, Mushrooms and Trusses; moisten them with good Gravy, let them simmer in it half an Hour, skim off the Fat very clean; and having first blanch'd your Asparagus-tops and Artichoke-bottoms in Water, put them into the Sauce-pan, and thicken your Ragoo with a Cullis of Veal and Ham When the Partridges are stew'd as they ought take them out of the Kettle and drain them; then put them to simmer in the Ragoo, lay them hand somely in a Dish, pour the Ragoo upon them and so serve them for first Course.

We sometimes serve these Partridges à la Brail with a Ragoo of Cucumbers, or with a hash's

Sauce

Sauce. Of both which you will find the Method of Making in Letter B. p. 13.

### Partridges with sliced Ham.

When they are pick'd and drawn, take the Livers and pound them in a Mortar with scraped Bacon, one Mushroom and a little Parsly and Cives, minced very small, season'd with Spice, Salt, Pepper, and favoury Herbs, all pounded together. Loosen the Skin of the Breasts of the Partridges, and farce them with the Farce of the Livers; then parboil them, wrapthem up in Bards of Bacon, spit them and lay them to the Fire. While they are roasting, cut some thin Slices of the Lean of a Gammon of Bacon, beat them, and lay them in the Bottom of a small Stew-pan, cover it with a Plate or Dish, and set it a sweating, when it begins to stick, put in a Pinch of Flower, keep moving it over the Stove, moisten it with Gravy without Salt, put in a Bunch of Herbs, and let it simmer over a gentle Fire: Then take off all the Fat; and thicken it with a Cullis of Veal and Ham. When your Partridges are roasted, take off the Bards of Bacon, lay them landsomely in a Dish, garnish them with Slices of Ham, pour the Sauce upon them, and serve them warm for first Course.

We likewise serve roasted Partridges with a Ramo of Cucumbers; or else of Endive or Succory: The Table will direct you to find them.

### To dress Partridges with Olives.

Having farced the Partridges with scrap'd Baon and Herbs, as those above, wrap them up in
Bards of Bacon, and lay them to roast. Take two
on three dozen of Olives, stone them and blanch
them

them in boiling Water. Put them to simmer in a Sauce-pan with some Cullis of Veal and Ham, and a little Essence of Ham: Take up your Partridges, unbard them, and having laid them in a Dish, throw the Ragoo of Olives upon them, and serve them for the first Course.

### To hash Partridges.

Roast them, take off the Skin, and cut them in Slices. Toss up in a Sauce-pan some Mushrooms with a little melted Bacon; moisten them with Veal-Gravy, set them on the Stove to simmer over a gentle Fire, take off the Fat, thicken them with a Cullis of Veal and Ham, put your hash'd Partridges into the Ragoo, and heat them; then season the Whole with Salt and Pepper; so serve them for Hors-d'Oeuvres.

### To dress Partridges a Biberot.

When they are roasted, take the Meat off their Breasts, and if there be not enough of that, and to it the Breasts of fat Pullets roasted: Flour Board, and mince the Meat upon it. Pound the Carcasses in a Marble Mortar, and stew their with Gravy: When they are stew'd, strain the Liquor through a Sieve, then put them into a Pipkin with the minced Meat: Set it to stew over slack Fire, but take Care that it do not stick to the Bottom; put in a Spoonful or two of Essence of Ham, neither too thin nor too fat: When it enough, dish it up in Plates or small Dishes, at serve it up hot to be eaten with a Spoon. But you strew it over with Chippings of Bread grat fine, as some do, you may eat it with a Fork.

To dress Partridges à l'Estouffade.

Lard them with large Lardons, tols them up in Butter or melted Bacon; when they are very brown, put them into a Pot with good Broth, well feason'd, and boil them: Tols up some Trusses, Mushrooms, and Artichoke-Bottoms, moisten them with good Gravy, lay your Partridges to simmer a little in the Ragoo, squeeze in some Juice of Lemon, and serve them. Let your Garnishing be sliced Lemon.

Patty and Pasty. See Pie.

#### PEASE,

### To stew Pease the French Way.

TAKE some Lettice, and cut them in little Bits, together with three or sour Onions; take likewise some Slices of Bacon, and a little Butter: Season the Whole with Pepper and Salt, and toss it up over a Stove till the Lettice is hot. Then add your Pease, and keep them stewing till they are tender: Then put to them a little boiling Water or good Broth: Let them stew softly, and serve them with a Piece of broil'd Bacon in the Middle of the Dish, together with Parsly and grated Bread. They are proper for the sirst source.

### To dress Pease with Cream.

Take two Quarts of green Pease very young, bis them up with Butter, and let them stew over igentle Fire: Put to them a little Bunch of Parsly lives: When they are almost ready, season with Salt; put some Cream among them, and.

and, if you please, a little Sugar. Serve them.
Plates or little Dishes.

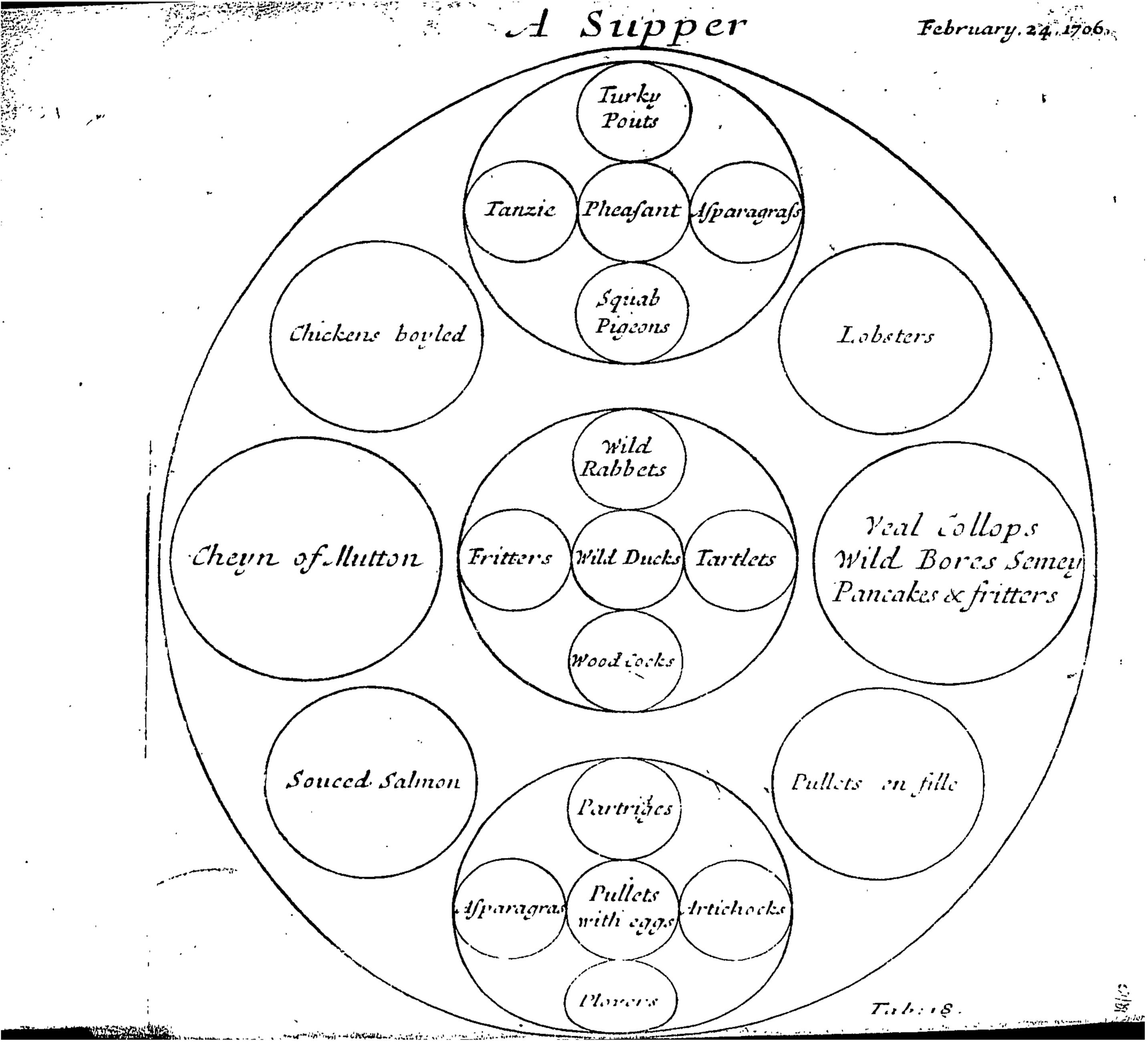
### Another Way to stew green Pease.

Fut them into a Sauce-pan with a Lump of fresh Butter; season them with Pepper, Salt, and a Bunch of Herbs: Cover them, and let them stew over a gentle Fire, taking care to shake them from Time to Time. When they are near ready put to them a Pinch or two of Flour, moisted them with a little boiling Water, and keep them simmering a while longer. When the Liquor pretty near wasted away, put in a little Sugar and stir them about. So serve them warm in Plate or little Dishes.

#### PERCH.

To dress Perches with Anchovie-Sauce.

UT your Perches, and stew them in a Common Bouillon, as follows. Lay them into a Sterio pan with some sliced Onion and Lemon, Parsily, Cives, Bay-Leaf, Basil, Cloves, Pepp and Salt, two Glasses of White-Wine, a little negar, and as much Water as will just cove them: So stew them over a Stove; then the them off, and set them to cool a little in Court-Bouillon: When they have stood a while, take them out, skin them without break ing the Flesh, lay them in a Dish, and cover the that they may not grow cold. Put some fie Butter into a Sauce-pan, with a little Flour Couple of minc'd Anchovies, some Capers a whole Leek, a Slice or two of Lemon, Whole being season'd with Salt, Pepper, and little Nutmeg, add to it a little Water and



far. Keep turning the Sauce over a Stove with Spoon, and when the Butter is melted and thicken'd, take out the Leek and slic'd Lemon, pour it on the Perches, and serve them for the first Course.

## To dress Perches with a Cullis of Cray-fish.

Kinn'd and laid in a Dish, as in the foregoing Receipt, make a Sauce as follows. Put the Quantity of two Eggs of fresh Butter into a Sauce-pan, with one minc'd Anchovie, some Pepper, Salt, a little grated Nutmeg, a Pinch of Flour, a Drop or two of Water, and as much Vinegar; turn it over a Stove with a Spoon. When the Butter is melted, and a little thicken'd, put in some Craysish Cullis; pour this Sauce on your Perches, and serve them for the first Course. We serve them likewise with all the other Sorts of Cullises as well as this.

### To make a Ragoo of Perches.

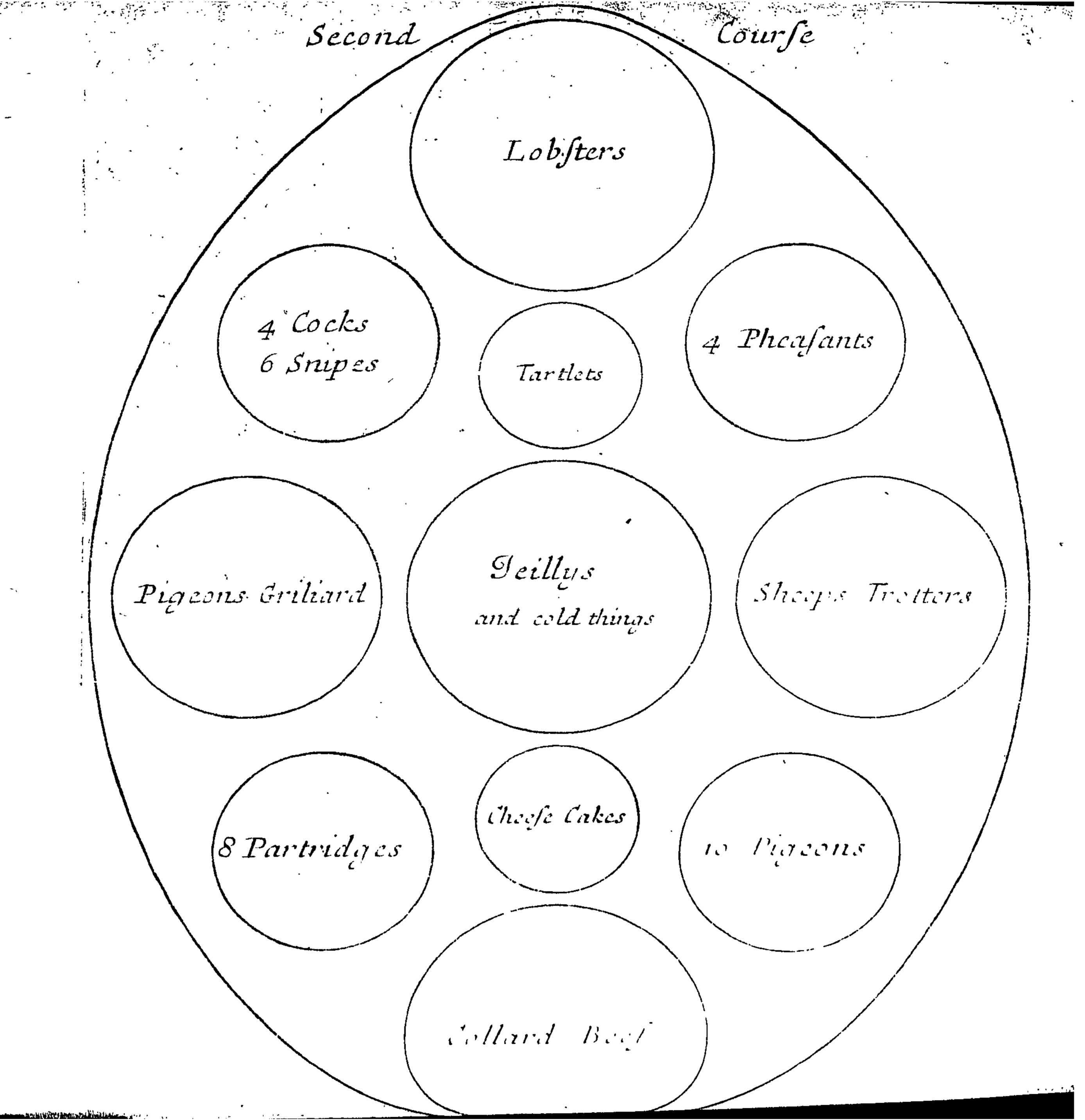
Your Perches being gutted, lay them on a Gridinon and half broil them, then take them up and kin them handsomely. Put into a Sauce-pan half a Pint of White-Wine, a little Fish-Broth, shred Parly, a Bay-Leaf, an Onion stuck with Cloves, and season this with Salt and Pepper. Put into a Stew-pan as big as an Egg of Butter, with a little Flour, and when it is half brown, pour it on the Liquor you had prepar'd in the Sauce-pan, lay in your Perches, and make them simmer over a gentle Fire. When they are stew'd, lay them in a Dish, and pour on them any of the meagre Ragoos, for which you will find the Receipts in Letter R. and serve them for first Course.

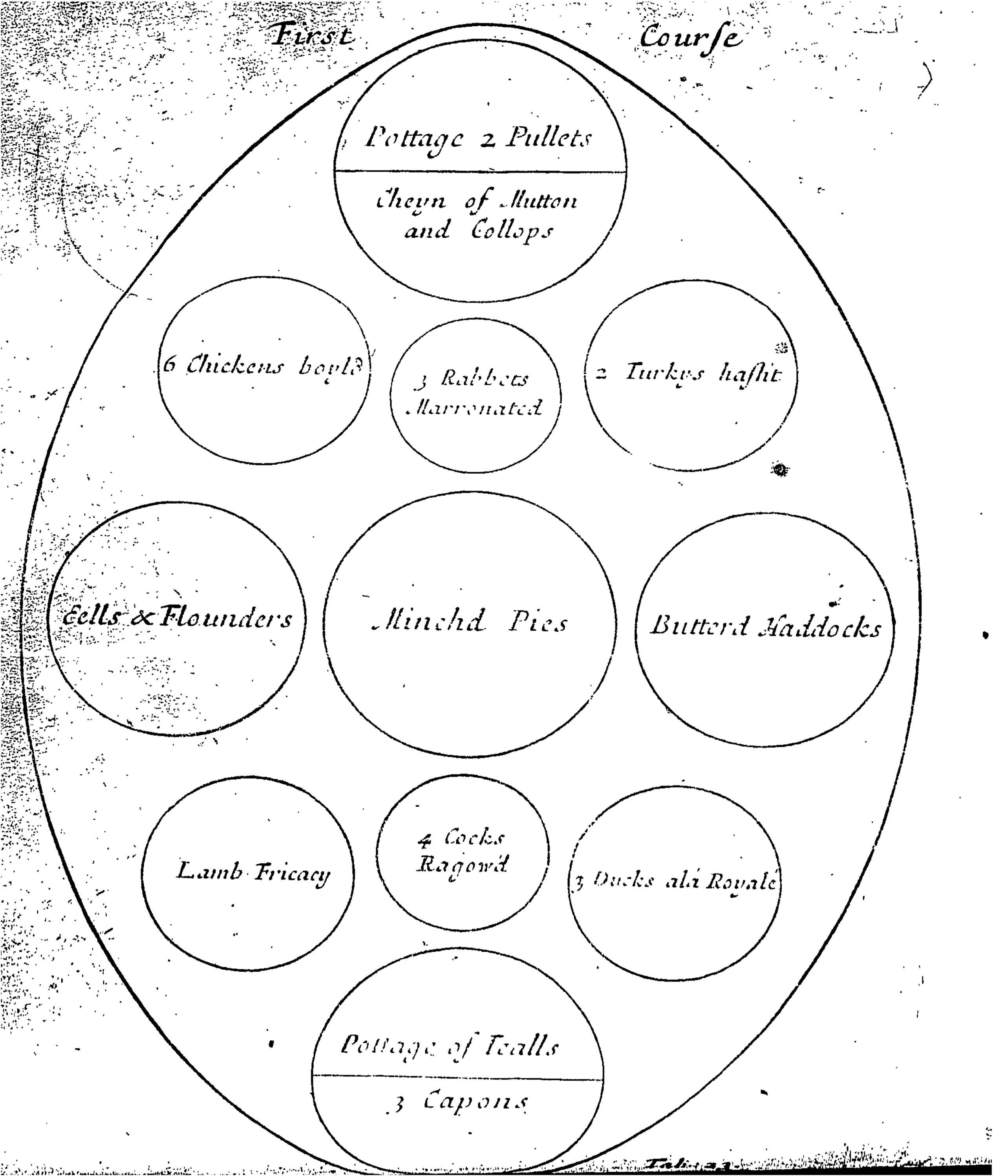
To make a Ragoo of Perches, cut in Slices.

Cut your Perches in Slices the whole Length of the Body, dividing each Perch into four Pieces. Tofs up fome Mushrooms in Butter; and put to them a little Cream. Then put in your Slices of Perch, with the Yolks of three Eggs, some shred Parsly and grated Nutmeg: Keep stirring them very gently, for fear of breaking them: When they are ready, lay them in a Dish, pour your Ragoo upon them, and serve them for the first Course.

## To dress PHEASANTS with Carp-Sauce.

Aving barded your Pheasants, roast them; and take care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan, some Veal-Slices, as you do when you make Gravy. Add to this Veal some Slices of a Gammon of Bacon, some slic'd Onion, some Parsly-Roots, and a Bunch of sweet Herbs. Then gut a Carp, washi it in one Water only, without scaling it; cut it in Pieces, as if you were to stew it, and lay them in the same Stew-pan: Brown this a little over a Stove, as if you you would make Gravy of it; then wet it with good Gravy, pour in a Bottle of Champaign Wine, and add a Clove of Garlick, some minced Trufles and Mushirooms, and some small Crusts of Bread: Boil all this well together, and take care it be not too Salt. When it is well boil'd, strain it in a Sieve, forcing it through, that the Sauce may be pretty thick; if it be not, put to it some Partridge-Cullis, and pour it into a Sauce-pan: Before you serve, bind your Pheasants with Pack-thread, put them into this Sauces and keep them warm: When you would serve, unbind them, lay them in a Dish and pour the Sauce upon them.





To dress a Pheasant à la Braise.

Your Pheasant being pick'd and drawn, cut off Legs, truss the End of the Thighs into the by and parboil it; lard it with big Lardons, Meason'd: Garnish the Bottom of a Stew-pan Bards of Bacon and Slices of Beef well beat-Meason'd with Salt, Pepper, Spices, savoury hs, fliced Onion, Carot and Parsnip, and then, in your Pheasant; strew some of the same doning over it, cover it with Slices of Beef Bacon in like Manner as under it, and ser it New with Fire over and under it. Make a bo with fat Livers, Veal-Sweetbreads, Mushm, Truffes, Artichoke-Bottoms, or Asparagusaccording to the Season. Tols all this up lillted Bacon, moisten it with Gravy, and make mmer over a gentle Fire. When it is ready, foffall the Fat, and thicken it with a Cullis of land Ham. Take up your Pheasant, drain M, lav it in a Dish, pour your Ragoo upon hid serve it warm.

lesserve this Pheasant à la Braise every Day muly, that is to say, sometimes with Ragoos egumes, at others with a Ragoo of Oysters, Cray-sish, &c.

MES, PASTIES and PATTIES.

To make an Oyster Pic.

Oysters or more, take them from the Tails of a Quart Oysters or more, take them from the Tails wells, and drain them from the Liquor; then Quarter of a Pound of Butter, a minc'd mie, two Spoonfuls of grated Bread, a Spoonminc'd Parsly, a little beaten Pepper, a scraped

scraped Nutmeg, à little or no Salt, bécause yo Oysters and the Anchovie have a Seasoning themselves: Then make a Paste as follows: Tal above a Quarter of a Pound of Butter, work with a good Handful of Flour; put to it a Spool ful or two of cold Water, then part it in two, at roll out each Half, as if it were for a Tart. It proper you should bake your Oyster Pye on t Mazarine you serve it in, or a little Patty-par then place on the Bottom-Paste, half of yo mix'd Butter, Anchovie, and Parsly aforesa Lay on your Oysters, two or three thick at mol put the rest of your Butter and Parsley on the To and a Slice of Lemon; then wet it about wi some of your Oyster-Liquor, strewing a little bed en Pepper and Nutmeg over your Oysters, a two Spoonfuls of your Liquor: Then cover it as you do a Tart, only turn and cut it handson ly round, and turn the Edge of your Paste, round, an Inch high. Bake it three Quarters an Hour before you have Occasion for it; the cut up its Cover, and squeeze in a Lemon. Sha it gently together, and cut your Cover in B and lay handsomely round it. So serve it for t first Course: Note, You may bake it without Cover.

### To make a Salmon Pie.

If you please, you may raise an Oval Pye, Inches high, and long according to the Bign of your Joll, or Side of Salmon; or you make it in a Patty-pan: The Difference is on if you raise it, it must be hot Paste, but if y make it in a Patty-pan, it must be cold Paste, you did for your Oyster-Pie, only your Quant must be bigger; and your Bottom, or Upp Crust must be as thick as that of any other (Venison and Beef excepted) because the Salm.

till take a good deal of Baking. Your Paste beng thus ready, prepare your Salmon as follows: sfit is for a rais'd Pie, keep your Joll whole, wording to the Bigness of your Cossin; cut it with your Knife on the outlide to the Bone, an Inch betwixt each cut; and likewise joint the thine-Bone, otherwise it will turn up, and throw Frour Pie-Cover in Baking; then take a Spoonhi of beaten Pepper, half a Nutmeg, three spoonfuls of Salt; rub all this very fine with the lide of your Knife on your Dresser, and season buil Salmon on both Sides, according to your Mretion; then take half a Pound of Butter, two small Handfuls of minc'd Parsly, a little Bit of mined Thyme, and two mine'd Anchovies; mix lithese together, with a little of your aforesaid faiening; place half of it in the Bottom of your Re; then put in your Salmon and the other half werit; pour in three Spoonfuls of White Wine, Water, and close on your Cover, leaving a sent in the Middle. Bake it an Hour and a Half or more, according to the Bignels of your Minon. When it is bak'd, cut off your Cover: If you find it is too fat, skim off some, and if for find it is too dry, put to it a Spoonful or no of warm White Wine, a Spoonful or two of from Butter, and the Juice of a Lemon. Serve had for the first Course or Remove, without the som But if you make it in a Patty-pan, cut Min Sicce, as if it were to broil, or rather lider, and lay it round the Pan on the Bottom-East in you must not lay one Slice on the Ich of another, season it, and order it, as you Paste, only it will not take Musich Baking by an Hour, and serve it without Coor, shake it with the Juice of a Lemon,

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## To make a Salt-Fish Pie.

Take a Side of Salt-Fish, or less, according the Bigness of your Dish, and water it well ow Night; next Morning put it over the Fire in large Pan of Water, and boil it till it is fit to eat then throw it out into cold Water, drain it on Colander, place it with its Back on your Kitchen Table, take all the White of your Fish clean from the Skin and Bones, scarching the Bones nicely of with your Fingers; and mince it pretty sma with your Mincing-Knife. You must save a square Bit of your Salt-Fish, as big as your Hand whole, with the Skin on: Then take the Cru of two French Rolls cut in Slices, and boil'd with a Pint of Cream, and a Pint of Milk; brea your Bread very small with a Spoon, and put it your mine'd Salt-Fish, a Pound of Butter, tw Spoonfuls of fine minc'd Parsly, half a grate Nutmeg, some beaten Pepper, but no Salt, e cept you find your Salt-Fish too fresh with the watering and boiling; if you find it roo falt aft you have minc'd it, you may put it into a Qua of cold Milk, and let it lie an Hour, then thro it into a Colander, and squeeze it well from Milk, and so stir it over the Fire with your bove Ingredients; when you find it is of a god Taste and Thickness, spread it on a Dish till is cold. At the same Time, prepare a rais'à 4 or a Patty-pan, as you did for your Salmon in the last Receipt. When it is cold, place it with vour square Piece of Salt-Fish on the Id then cover it up as you do another Pie. If rais'd Pie, bake it two Hours, if in a Patty-Pa one Hour. When bak'd, cut up your Cover! there is any Oil, skim it off with a Spoon, the throw over it six hard Eggs, minc'd small, pour

pon it some drawn Butter, and shake it together. If you see it inclines to be oily, pour round it a incle hot Milk, shake it together, and serve it together. You may make a Ling or Stock-Fish Pie he same Way, only instead of taking Yolks and whites for the Salt-Fish Pie, you must take now hing but Yolks for these.

### To make a Patty of Musisrooms.

Your Mushrooms being fresh-gather'd, well id'd and wash'd, put them in a Sauce-pan with Quarter of a Pound of Butter, a little minc'd Parily, a little Pepper and Salt, a little Slice of Bacon, stuck with four Cloves, and a whole Oion, cover it up close, and stew them over the in, Take on them a Dust of Flower, giving hen thake now and then as they stew, that her burn not; when their own Liquor comes to R or link about them as a good Gream, throw ut the whole Onion and Bacon, and set them to 100l then sheet a little Tart-pan, the Bigness of for Plate, with good fine Paste, such as you use or Tarts; let it be as thick as a Half-penny, hen pour on your cold Mushrooms, cover it with mother Sheet of Paste, and bake it three Quarthat an Hour before you want it. Cut off your Lover, and squeeze in half a Lemon, shake it together, and so serve it. Or you may bake it with-Ma Cour, but then you must throw over your Muhrcenn, a little brown Raspings of a French Roll; when it is bak'd, squeeze in half a Lemon: Diferre it for second Course. Note, That your Muhrooms being prepar'd as above, you may Mewise put them into Patty-pans, to garnish a fricultie of Chickens; or any Ragoo of Beef, Matton, or Veal.

### To make a Lobster Patty.

Your Lobsters being boil'd and cut in little Tieces, take the small Claws and the Spawn, and pound them in a marble Mortar; then put them a Ladleful of Gravy or Broth, with a little of the upper Crust of a French Roll: When it boil'd, strain it thro' a Strainer or Sieve, to the Thickness of a Cream, and put half of it to voil Lobsters, and save the other Half to sauce the with, after they are bak'd. Put to the Lobstel the Bigness of an Egg of Butter, a little Peppl and Salt, squeeze in a Lemon, add in half! minc'd Anchovie, and warm this over the Fir just so much as to melt the Butter; then set it cool, and sheet your Patty-pan for a Plate Dish, as you did for your Mushrooms in the la Receipt. Ther put in your Lobsters, and cov it with a Paste: Bake it three Quarters of a Hour before you want it; when it is bak'd, d up vour Cover, and draw up the other Half vour Sauce above-mention'd with a little Butte to the Thickness of a Cream, and pour it or your Patty, with a little squeez'd Lemon; q your Cover in two, and lay it on the Top, of Inches distant, that it may be seen what is unde You may bake Cray-fish, Shrimps, or Prang the same Way; and they are all proper for Plan or little Dishes, sor second Course.

### . To make a Patty of Calves Brains.

Clean the Brains very well, and scald then Then blanch some Asparagus-Tops in a Saud pin, with a little Butter and Parsly. When the are cold, put them in the Patty with the Brain the Yolks of five or six hard Eggs, and some

he forc'd Meat, for which you have the Diretions in Letter F. When it is bak'd, squieze in he Juice of a Lemon, pour in some drawn Buter and Gravy: So serve it.

to mike a Pie of Partridges, Woodcocks, &c. to be eaten warm.

Take a Brace of Partridges and another of Foodcock' Draw your Partridges, and keep he Livers. Truss up both one and t'other, and eat them on the Breast with a rolling Pin, so as break all their Bones: Then having larded hem with great Lardons, feason'd with Pepper, alt, Herbs, and Spices; flit them along the Back. found the Livers of your Partridges, with scrap'd Bacon, Mushrooms, Truffes, Cives and Parsly, aloud in like Manner as your above Lardons. Then it is well pounded, stuff with it the Bodies Fyour Woodcocks and Partridges, and season hen belides. Having prepar'd and rais'd your fale, my them in all round it, with some Mushom and Truffes, and a Bay-Leaf. Cover them Huer with Bards of Bacon, lid your Pie, and thin the Oven. When it is bak'd enough draw ton of the Oven, cut up the Cover, take out Million skim off all the Fat; and having pre-Mila Cullin of Partridges with Veal-Sweetbreads, Past and Mushrooms, pour it hot into the Pie, gain a Lemon, and serve it for the first

The hor Pies of Chickens, Pigeons, Larky, Pales 'Houshes, and the like, are made and middle Je. Jame Manner.

### To make a Pheasant Pie.

Your Pheasant being drawn and larded with great Lardons, take some scraped Bacon, with some raw Mushrooms and a Truste, some Parll and Cives, all shred very small; mix all this we rogether, and stuff the Body of your Phealan with it. Then having rais'd your Paste irto Pie, lay some scrap'd Bacon on the Bottom of il season'd with Salt, Pepper, Herbs and Spice Lay in your Pheasant, season'd in like Manne cover it with Slices of Veal, grated Bacon, fre Butter, and Bards of Bacon over all. Then I vour Pie, and set it in the Oven; while it is by king, take some Trusses, and having peel'd an wash'd them well, cur them in Slices, put the into a Sauce-pan with some good Gravy, let the simmer over a soft Fire, and thicken them with Cullis of Veal and Ham. When your Pie baked, cur up the Cover, take out the Bards Bacon and Slices of Veal, skim of all the Fa pour in your Ragoo of Trusses and serve it hot.

Instead of a Ragoo of Trustes, you may serve this Pheasant Pie with a Carp-sauce, or with

Ragoo of Sweetbreads and Livers.

We make Pies of Partridges, Ducks and Quail in the same Manner as we do this Pheasant Pie.

### To make a Rabbet Pic.

Keep the Livers of your Rabbets, cut off the Heads, and the first Joint of the Legs: Lard the with great Lardons, season'd with Salt, Peppe savoury Herbs, Spice, Parsly and Cives. Propare your Pie, as usual; and garnish the Botto of it with scraped Bacon, season'd as above. Con your Rabbets in two in the Middle, and play the

hem in your Pie, having season'd them with the ame Seasoning, and put to them a Bunch of Herbs. Cover them with Slices of Veal and Bards of Bacon, put on the Lid, rub it over with beaten Eggs, and set it in the Oven. Then make a Culis as follows: Take a Pound of a Fillet of Veal, and a Piece of a Gammon of Bacon; cut them In Slices, and lay them in the Bottom of a Stewon, together with some sliced Onion and Carot, and your Rabbets Livers over them: Cover your Stew-pan, and let it over a Stove; when the Lirers begin to be warm, take them out and pound them in a Mortar. When your Cullis begins to fic' to the Stew-pan, throw in a little melted Bacon with a Pinch of Flower, stir it about, moifant with Gravy, season it with savoury Herbs, awhele Leek, a little Parsiy, two or three Cloves, no or three Mushrooms, and as many Trusles: Add two or three Crusts of Bread, let it simmer hil an Hour; then take out your slices of Veal, parin your pounded Livers, mix them well with it, frain it through a Sieve into a Sauce-pan, set kover a Fire to keep it hot, but take care that it do not boil. When your Pie is bak'd, open it, the out the Veal-flices, take off all the Fat, place the Pie in a Dish, pour in your Cullis, and serve n for the first Course.

### To make a Pigeen Pie.

When your Pigeons are pick'd, drawn and traile, lard them with well-feason'd Lardons. Take the Livers and some raw Bacon, some Parfin, Cives, savoury Herbs, Mushrooms, Trustes and Malrow; mince them all very small, and pound them together in a Mortan. Stuff the Bodes of your Pigeons with this, and keep some of a to lay under them in the Pie. Form your Pie,

M 4

cover

cover the Bottom of it with the Farce, then he ving seasoned your Pigeons, lay them in upon in put in a Bay-Leaf; cover your Pigeons with Slice of Veal and Bards of Bacon, lay on the Lid and set it in the Oven; when it is bak'd, cut off the Cover, take out the Veal and Bacon, skim of the Fat, pour in a good Ragoo of Sweetbread Cocks-combs, Mushrooms, &c. and serve it he for the first Course. You will find the Way making that Ragoo in Letter R. Article Rago We likewise serve this Pigeon Pie without an Ragoo, pouring in a Cullis of Veal and Handaster we have taken off the Fat.

Note, That a Turkey Pie is made in the land Manner.

### To make a Chicken Pic.

Take a Couple of fat Chickens, and parbol them; then lard them with great Lardons, led soned with Salt, Pepper, Spices, minced Herb Cives and Parsly. Take the Livers of you Chickens and pound them in a Mortar with len ped Bacon, Trufies, Parfly and Cives, seasone with a little Salt, Pepper, savoury Herbs and Spice,; when all this is well pounded together farce the Bodies of your Chickens with it. Ha ving made your Paste, rowl a Sheet of it about an Inchablick, and lay it on a Sheet of butter Paper: Make the Pie of the Size of your Chick ens, and cover the Bottom of it with a litt pounded Bacon, seasoned with Salt, Pepper, th usual Elerbs and Spices; lay in your Chicken season them above as beneath, and cover the with thin Slices of Veal and Bards of Bacon, 19 gether with a Bit of fresh Butter: Then lid you Ple and set it in the Oven: Let it bake threed four Hours. Mean while take some raw Trustel and having peel'd and wash'd them, cut them Piece

here with Veal Gravy, and set them to stew over gentle Fire; when they are enough, thicken hem with a Cullis of Veal and Ham; and a little Essence of Ham. When your Pie is baked, my it out of the Oven; take the Paper from he Bostom of it, cut up the Cover, take out the seal and the Bacon, and skim off all the Fat; our your Ragoo of Trusses into the Pie, and the strip for the first Course. Instead of Trusses, ou may serve it with a Ragoo of Oysters or of tay-sish; which see in their proper Places.

Note, That Pies of Pullets, Capons and Tur-tr-Poults are made in the same Manner.

Timske a Duck Pies to be eaten warm,

Take two Ducks, and having got them ready I'r roafting, parboil them, and lard them with or Lirdon, of Bacon, and the Lean of a Ham, aion'd with Salt and Pepper, favoury Herbs, ites, and fome shred Cives and Parsly. When grare larded, rowl a Sheet of Paste an Inch in, rail, it into a Pie, and cover the Bottom it sith pounded Bacon, seasoned as your above mons, and lay in your Ducks: Fill up the my Spaces with Mutton-Cutlets, larded and dered as above; then strew some of the same aloung all over the Pie, and lay over the ble fone Slices of Veal, and over them some the Bacon, and a Bit of fresh Butrer, cover Which the Sheet of Paste, and bake it four fre Hours; Mean while make a Ragoo with taireau. Livers, Cocks-combs, Truffes and throom, tofs them all up in a Stew-pan with Bacon, moisten them with good Et lac, take off all the Fat, and thicken

them with a Cullis of Veal and Ham. Whyour Pie is bak'd, place it in a Dish, cut up to Cover, take out the Veal and Bacon, skim to Fat clean off, pour in the Ragoo, and serve for the first Course.

### To make a Duck Pie, to be eaten cold.

Prepare, parboil, lard, and season your Dud as in the last Receipt. Having made your Pall rowl a Sheet of it an Inch thick, and of the Land ness you intend to make your Pie: Rub a She of Paper with Butter, flower a Table, lay Paper upon it, and the Paste upon that, ra your Pie, and then take some minc'd Civesal Parfly, and pound them in a Mortar with fig Butter, and stuff the Bodies of your Ducks w it. Cover the Bottom of your Pie with pound Bacon, season'd with Salt, Pepper, Herbs a Spices. Lay in your Ducks, and fill up the tervals with some of the pounded Bacon: Put one Bay-Leaf, and cover the Whole with Ba of Bacon; lid your Pie with a Sheet of the fal Paste, rub it over with an Egg, and set it into Oven; when it begins to grow brown, cut a H in the Lid to give it Air, and cover it will Sheet of Paper. Let it bake four or five How then draw it, stop up the Hole you made in Lid; and when the Pie is half cold, turn it \ tide-down, and let it stand in that Manner till i quite cold. When you would serve it cut it op place it in a Dish with a clean Napkin under and serve it for the second Course.

### To make a Goose Pie.

Arboil the Goose and bone it, then season it with Salt and Pepper: Put it into a deep rest with a good deal of Butter both under and set it. Bake it well, and then pour in as much set at the Vent-Hole, as will fill up the it. Serve it with Mustard and Sugar.

### Another Way.

Bone the Goose, or only slit it down the Back. ake out the Breast-bone and break the others: in two Rabbets in Pieces: Season with sour buccs of Salt, two of Pepper, and two Nuters: If the Goose be large, stick the Breast of with Cloves: Put one Half Pound of Butter in the Besty, and with another cover the Bottom of the Piece. Lay in the Goose with the Breast downards, and with the Pieces of Rabbet sill up the oil Spaces, lay three Pounds of Butter on the op, and when you take it out of the Oven, sill the Pye with clarify'd Butter.

### To take a Lamb Pie the German Way.

Take a Quarter of Lamb, cut it in Pieces, and indicate with finall Lardons, season them with the Pepper, Nutmeg, Cloves, Bay-Leaf, pound-le Bacon, Cives and savoury Herbs, put them to Paste, and bake them three Hours: Then have your Pie, cut it open, take off all the term into it a Ragoo of Oysters, [which term Letter O.] and serve it hot for the first ourse.

### To make a Pic of a Fillet of Veal.

Take a Fillet of Veal and cut it in three; land and season it with Pepper, Salt, Spice, Herbs, sas usual; raise your Pie of sine Paste, and couthe Bottom of it with the forc'd Meat, for whe you have the Receipt in Letter F. then lay your Veal, and garnish it with Sweetbreads. It is, Trustes, Mushrooms, Asparagus-Tops, Aschoke-Bottoms, and pounded Bacon, season'd we Salt, Pepper, Spice and Herbs: Cover it with same Paste, and bake it two Hours. Just bef you serve, cut it open, take off all the Fat, a pour in a Cullis of Veal and Ham; so serve hot for the first Course.

### To make a Carp Pic.

After having gutted and scal'd your Carp, I it with Lardons of Eel, season your Carp w Butter, Salt, Pepper, Cloves, Nutmeg and B Leaf. Raise your Dough long-ways, the Len of your Carp, which having put in, lid your I put it into an Oven not too hot, and when i half bak'd, pour in a Glass of White Wine, which it is quite bak'd, cut it open, take off the I pour in a Ragoo of Oysters, and serve it for Course.

Note, That we sometimes farce the Belly of Carp with a Farce made of the Milts of Carp Ovsters, Mushrooms, and Artichoke-Bottoms, has been directed in Letter C. p. 38.

### To make a Sole Pie.

Half-fry your Soles, and cut the Flesh from Bones in long Slices. Make a Farce with

th of Eels, with Mushrooms, Trusles, savoury the and fresh Butter, season'd with Pepper and Having rais'd your Pie, lay some of this ce over the Bottom of it, and over that your ad Soles; throw over them a Seasoning of Salt, oper, Spice and Herbs; cover it over with fresh ster, then lid your Pie, rub it over with Egg, ster in the Oven. When it is bak'd, cut it is, take off the Fat, and pour in a Ragoo of other, so serve it hot for the first Course. You stand the Way of making a Ragoo of Trusles Letter R. Article Ragoo.

### To make an Eel Pic.

Having Stript your Eels, cut them in Pieces te of four Inches long. Make a finall Farce him of the Flesh, some Mushrooms, Cives, hand fresh Butter, season'd with Salt, Pep-Somes and Herbs. Raise your Pie of fine k, and of a moderate Height; Garnish the um of it with the Farce, and then lay in your of Let, feason'd in the same Manner as your m: and a Bunch of Herbs, and cover the we with Butter; then lid your Pie, rub it owith Eggs and set it in the Oven. Make a of the Milts of Fish, Trusles and Mush-When your Pie is bak'd, cut it open, the la dean off; pour in your Ragoo, and on the the first Course. Take care that the boi your Ragoo be not too thick, and that tere enough of it.

### To make a Turbet Pic.

hand propar'd your Pie, lay some fresh Butone the Bottom of it, over which strew some
i Pepper, Spices and savoury Herbs, lard your
Tur-

Turbot with Anchovies, lay it into the Pie, shanother Seasoning of the same over it, cover with Butter, put on the Lid, and set it into Oven. When it is bak'd, cut it open, take Fat clean, pour in a Ragoo of Cray-sish, Tru and Mushrooms, [which see in Letter C. p. 4] and serve it hot for the first Course.

### To make a Pike Pie.

Your Pike being gutted and scaled, lard it w Lardons of Eel, and Anchovies. Make a Fa with a Piece of Carp, some Mushrooms art T fles, some Cives and Parsly, season'd with Egg Salt, Spice and Herbs; add a Piece of Butter; the Yolks of two raw Eggs; mince all this i together, and put it into the Belly of your F Prepare vour Pie, cover the Bottom of it w fresh Butter, strew over it a Seasoning of s Pepper, Herbs and Spices, cut your Pike in in the Middle, lay it into the Pie, season it at as under, and add a Bunch of Herbs; cover Whole with Slices of fresh Butter, lid your rub it over with Egg, and bake it in the Ov When it is bak'd, cut it open, take the Fate off, pour in a Ragoo of Cray-fish Tails, Mili Fish, Trusses and Mushrooms; so serve it for first Course.

#### To make a Gurnet Pie.

Gut your Gurnets, keep the Livers, and cuthe Heads, Lay some fresh Butter in the Bot of your Pie. Make a Farce with the Flest two Gurnets, some Mushrooms, Trustes, Pa Cives, and fresh Butter, season'd with Salt, per, Herbs and Spices: Shred the Whole well gether, cover your Butter at the Bottom of Pie with some of this Farce; then lay in the

them: Strew over them some Salt, Pepper, sauny Herbs and Spices; cover them with Butter,
your Pie, and set it in the Oven. Pound the
ners of your Gurnets with an Anchovie; take
ne Cullis of Cray-sish, mix your pounded Liswill with it, and strain them through a Sieve.
this over a Stove to heat it, and when your
met-Pie is bak'd, cut it open, take off all the
the pour in your Cray-sish Cullis, and serve it
storthe sirst Course.

### To make a Trout Pie.

Hang gutted and scaled your Trouts, lard much had and Anchovies; cut off their Heads the Ends of their Tails; then having raised ar Fie, lay some fresh Butter all over the Bottonia. Make a Farce with some of the Flesh Trouts, Trusses, and Mushrooms, Parsly, Cives disch Butter, season'd with Salt and Pepper, way Herbs and Spices: Mince all this toget, and stuff the Bellies of your Trouts with it: while them into the Pie, having first season'd the make them into the Pie, having first season'd the sub-it over with Egg, and bake it. When shall, cut it open, take off the Fat, pour in Ruse of Cray-sish, and serve it hot for the first with

## when I'm, of a Gammon of Bacon, to be eaten bot.

The a small Gammon of Bacon, pare off the state out the middle Bone and Hock-bone: the state out fresh; then lard it with large Large state season'd, but without Salt: Form your so the Size of your Gammon, but of a com-

common Paste; garnish the Bottom of it v pounded Bacon, and season it with Pepper, voury Herbs and Spices, but still without & Then put in your Gammon, and lay some of same Seasoning over it; cover it with Bards Bacon, and then lid your Pasty. Let it bake or twelve Hours. Make a Ragoo of Veal-Sw breads, Fowls Livers, Cocks-combs, Mushron and Trufles: Toss them up in a little melted. con, moisten them with Gravy, and set then simmer over a Stove for half an Hour: W your Ragoo is enough done, take off all the and thicken it with a Cullis of Veal and H When your Pasty is bak'd, cut it open, take the Fat, and pour in your Ragoo; so serve it w for the first Course. Remember to put no Salt to your Ragoo, because of the Gammon, wh will be Salt enough of it self.

Instead of the Ragoo, you may make Used Carp-Sauce; for which you will find a Receipt Letter P. Article Pheasant with Carp-Sauce.

Another Time you may serve this Pasty wi Ragoo of Cray-fish, which see in Letter C. p. Article Capon with Cray-fish.

## To make Petty-Patties of Fish.

Take the Flesh of Carps, Eels and Tend and some Mushrooms half stew'd; mince all together with Parsly and Cives, Salt, Pepl Cloves and Nutmeg, all pounded in a Mortar, as much Butter as Fish. Make your Pertytics of Puff-Paste, and bake them.

## To make Petty-Patties of Oxsters.

Take as many Oysters in the Shells as you we make Patties, then mince the Milts and Fle

Tenches, Pikes, and the Flesh of Eels:

Mon all this with Pepper, Salt, pounded Cloves
White-White; wrap up your Oysters in it;
which you put only one in each Patty, with a
lessess Butter. Bake them, and either serve
m hot in Hors-d'Oewvres, or use them as Gare
hing.

In make Petty-Patties the Spenish Way:

Take a Piece of fat Bacon, a Piece of Veals of the Breast of a Pullet, blanch them all in thing Water; and mince them very small; then some with all Sorts of Spices. Pound it is a man adding a little Garlick and some Rocamber so form your Petty-Patties of Puss-Pastes when they are bak'd, use them either for Garalogs, or serve them as Hors-d'Oeuvres.

#### PIG.

### To roast & Pig.

Tak E the Liver of the Pig, and mince it with blacked Bacon, some Capers, Trustes and bimons, one Anchovie, half a Clove of Garlick da hale savoury Herbs: Toss all this up in buce-pan; put it in the Belly of your Pig, with Onion stuck with Cloves, and a Bit of Butter, with p and lay your Pig to the Fire: When it show warm, baste it with Oil of Olives, dipage Feather in the Oil, and rubbing it all over this: This is the best Way to make it have a bain. Skin, and to keep it from blistering her it routsted, make a Sauce only of its own may, almose Butter, and the Pudding in the Belson Pig; into which squeeze the Juice of a more; is serve it hot.

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### To boil a Pig.

Lay it round with the Tail in its Mouth: § to boil in a Pot of Water with a large Hands Salt, a Faggot of Thyme, Rosemary, Win Savoury and Sweet Marjoram; when it is boil'd, take it out of the Pot, and strip off Skin; then cut the Pig into Quarters, and them in a Stew-pan with Prunes, Currans large Mace. When it is stew'd enough lay Sippets in the Dish, and pour upon it all the a Ingredients.

### To dress a Pig the French Way.

Having spitted the Pig, lay it down to the and let it roast till it is thorowly warm; then it off the Spit, and divide it into about tw Pieces: Set them to stew in White-Wine strong Broth, season'd with grated Nutmeg, per, two Onions minc'd small, some strictly Thyme, Gravy, Butter, Elder-Vinegar, and or three Anchovies: When it is enough, dish the Liquor it was stew'd in, with slic'd Orange Lemon upon it.

## To dress a Pig the German Way.

Cut the Pig in Quarters, and toss them melted Bacon; then boil them in good Broth, son'd with an Onion stuck with Cloves, a sof Herbs, Salt, Pepper and Nutmeg; when almost boil'd, put in half a Pint of White-W Then toss up in the same melted Bacon in wou toss'd up your Pig. some Oysters and a Flour, a Slice or two of Lemon, some C and ston'd Olives; when you are ready to so

neeze in the Juice of a Lemon, and garnish the mis of your Dish with the Brains of the Pig ed, and fry'd Parsly.

To dress a Pig au Pere-douillet.

Cut off the Head, then cut the Pig in Quar-Jurd them with large Lardons well season'd. ra Napkin in the Bottom of a Kettle, and put Bards of Bacon upon it; upon them place four Quarters of the Pig, and the Head in Middle of them: Season it with Cloves, Nuty Yace and Cinnamon, with Basil, Bay-Leaf, Fepper, two Rocamboles, a sliced Onion Lemon, Carots, Parsnips, Parsly and Cives 4 nour it with Bards of Bacon, and fold the pun over it. Cut two or three Pounds of Mer or Veal in Slices, with some Bards of on, and having laid them in a Stew-pan, cohard the it over a Stove; when it begins to has when you make Veal-Gravy, moisten it agood Broth; but take care to keep it from mag; your it into the Kettle, with a Bot-Milling, Wine, and stew your Pig in it. When sencies, take it off the Fire; and if you listered it cold in Plates or little Dishes, let unitell it be cold in its own Liquor; then thout and drain it well, wipe it with a li-Coth to make it as white as you can, and kit on a Napkin laid in a Dish, the Head in Middle, the four Quarters round it, and garduch green Parsly. You may likewise serve or a Dish of the first Course, as follows. In jour Pig is almost ready, take some Vealtirenes. Mushrooms and Trusles; toss them Ma Souce-pan with a little melted Bacon, then the in with good Gravy, and when they funner'd till they are ready, take off the Fat

Fat, and thicken them with a Cullis of and Ham. Having thus prepared your Ra and the Pig being ready, take it up, drainity lay the Head in the Middle of the Dish, the Quarters round it; so pour the Ragoo upor and serve it hot for a Dish of the first Course.

## To souse a Pig.

First cut off the Head, then slit the Body thro the Middle, then take out all the Bones, put Flesh into warm Water, and let it lie in it two Hours: Then roll it up in a Collar as you Brawn, and boil it in only Water, till it is der: Then take it up and lay it on an Earthen with Water and Salt: Having done this, put Quart of White-Wine into a Quart of that quor, and boil it with three or four Bay-Lea Take the Pig out of the Cloth, and when Souse is cold, put it in it: Serve it with greenel and Vinegar in Saucers, as you do stogeon. It will keep good three Months.

## Tomake a Pig Pie.

Having flea'd off the Skin, cut the Pig in Quarters, and season them with Salt and Pepp beaten fine and mix'd together. Make a Crust Paste in the Form of a Pie, and lay in the Quaters; shred very small a Handful of Parsly and Sprigs of Winter-Savoury, which strew over Pig. Then strew over all the Yolks of three four hard Eggs grated, laying upon them here a there a Blade of Mace, some Bunches of Barbries, and a Handful of Currans: Spread over about Half a Pound of fresh Butter, then close the Pie, and bake it in an Oven moderately he ed: When it has stood three Hours in the Over

and scrape some double refin'd Sugar over the

### PIGEONS.

todress Pigcons à la Tartare, with cold Sauce.

NDGE your Pigeons, truss them as for wiling, flat them with your Cleaver on the est, as thin as you can without breaking the k or Breast-skin; season them with Pepper, t, and Cloves, as if they were for a Pie; dip min inclied Butter, drudge them with grated ad, and broil them on a Gridiron half an ur before you want them, turning them seve-Times, and let them be throughly broil'd. umay, if you will, broil them on a Sheet of ting-Paper well butter'd, to fave them from Smoke Then provide your Sauce as follows: ace a Spoonful of Parsly very fine: Take a dot or a Bit of Onion, two Spoonfuls of Pickles, lone Anchovie, mince all these very fine, apart, asqueeze in the Juice of a Lemon, add half poonful of Water, six Spoonfuls of Oil, a lit-Pepper, little or no Salt, because of your Anvie and featon'd Pigeons: Mix all these Ingredisjust as you are going to serve, put to them a conful of Mustard, and pour this Sauce cold on Bottom of your Dish or Plate; then lay six tight brolled Pigeons on the Top of it, accordto the Bigness of your Dish. So serve it. It proper fix first Course.

### To force Pigeons.

Make the forc'd Meat of Veal, and force the talks of your Pigeons: Then boil them and milh the Brim of the Dish with some of the N 3

same forc'd Meat bak'd. Let your Sauce be Stu of Artichokes, but very small and boil'd tend strain them, and pour some Butter, drawn whick, upon your Pigeons. So serve them.

### To make a Pupton of Pigeons.

For a little Dish, you may take six Pigo or more, according to the Bigness of your D truss them, sindge and blanch them; then them off in a little Butter, or Hogs Lard, be first larded with small Lardons; then put the stewing with a little Broth or Gravy; when t are almost tender, put to them two Sweetbre cut in large Bits and fry'd, a Handful of Mo and Mushrooms well pick'd and wash'd, and two Chesnuts blanch'd: Put all this together, t take a Sauce-pan with a Quarter of a Pound Butter, a small Handful of Flour, and two w Onions; brown it over the Fire with a Pint Gravy, put in your Ingredients aforesaid, has first well season'd them with Pepper, Salt Nutmeg. Let it stew till most of your Ra sticks to your Meat, then set it off the Fir cooling. Take a Party-pan or Sauce-pan, butter the Bottom and Sides; then cut four five Slices of Bacon as long as your Hand, thin as a Shilling; place them at the Bottom Sides of your Pan at an equal Distance; 1 place all over it a Quantity of the forc'd M for which you have the Receipt in Letter F. an Inch thick, as high on the Sides of your as you think will hold your Pigeons and Ra Then pour in your cold Ragoo and Pigeons, cing them with the Breasts to the Bottom of Pan, because the Bottom Side is turn'd up " it goes to the Table; then take out your w Onion, Bacon, and Cloves that was in!

mon, and squeeze in a whole Lemon, place our Pigeons with the Breasts to the Middle of he Pan, and your Ragoo betwixt your Pigeons an equal Distance. Cover it all over with the me forc'd Meat an Inch thick, and close it well bund the Sides, smooth it well with your Hand nd an Egz; strew on it a little grated Bread, ake it an Hour before you have Occasion to use then loose it from the Sides of your Pattyan or Sauce-pan with your Knife, put it on your Mazarme or little Dish wherein you intend to gree it, and turn it upside down clearly; if it well bak'd, it will stand upright like a brown loaf. Squeeze over it an Orange, lay round it Marily; the Sauce in the Middle. So serve the far Course.

Mt., That we make Puptons of Quails, Parnilges, Turtle-Doves, Buntings and Larks the ane Way; only adding to the two last some Yolks shard boild Eggs.

#### To diess Pigeons au Basilic.

Blanch vour Pigeons well in scalding Water, hin cut open the Backs as little as may be, only opus in them a small Farce, made of raw Baon, and the Livers of your Pigeons minc'd very mall, with a little Parsly, Basil and Cives, all tery well leasoned. When they are farc'd, boil hem in a little Pot, in good Broth, with an Pmon back with Cloves, a little Verjuice and Mit: When they are boil'd take them up, and laving gor ready some beaten Eggs, rowl your figeons in it, and at the same Time in Crums of Bread, with which they must be all over covered fery thick. After you have done so to all of hem, heat some Hogs Lard very hot, then put Flour Pigcons, and fry them till they are very brown:

brown; then take them up and serve them, ga nish'd with fry'd Parsly.

#### To dress Pigeons au Soleil.

Take squab Pigeons and stew them à la Brail Get ready a Farce composed of the Flesh of a Sorts of Fowls, minc'd very small, and then pounde to a Paste. Wrap up your Pigeons in this Farce, that nothing of them may be seen but the Head Then dip them in beaten Eggs, and drudge the with half Flour, half Crums of Bread; fry the till they are brown. Lay a Napkin in a Dill place your Pigeons upon it and lay some fry Parsly between them; so serve them.

#### To dreis Pigeons with Fennel.

Heat them a little before the Fire to blanch then Take the Livers, with Bacon, Cives, Parsly, and ittle green Fennel, mince them all together and sea son them well; stuff the Bodies of your Pigeon with it; roalt them, and serve them with a Ragor

# To dies's Pige la Braise.

Take the largest you can get, and lard thes with great Lardons well season'd; Make a Farc somewhat thick, and farce the Bodies of them stew them à la Braise as you do many other Things When they are enough, take off the Fat, dish ther up, and pour on them a Ragoo of Sweetbread and Truffes; so serve them.

#### To dress Pigeons en Compôte.

Your Pigeons being pull'd and drawn, inem handsomely, the Legs in the Bodies,

moil them: Then lard them with large Larms, season'd with Salt, Herbs, Pepper, Spices, inced Cives and Parsly, and stew them a la Braise: this they are stewing, make a Ragoo of Cocksmbs, Fowls Livers, Trusses, and Mushrooms, sing them up in a little melted Bacon; then offen your Ragoo with Gravy, set it to simmer ter a gentle Fire, take off the Fat, and thicken with a Cullis of Veal and Ham. Take up your geons and drain them; then put them into the agoo, and them simmer in it to give them the after of it. Lay them in a Dish, pour the Ragoo on them, and serve them for the first Course.

so dresse Pigeons en Compôte with white Sauce.

Four Pigeons being scalded, drawn, trus'd a blanch'd, put them into a Stew-pan, with a demelted Bacon, a Bunch of Herbs, an Onion ack with Cloves, Veal Sweetbreads, Cocksmb, Mushrooms, and Trusses, the Whole seamic with Salt and Pepper; toss them up over a ove; put in a little Flour, and give them three sour Turns: Put them some good Broth, demake them simmed with over a gentle Fire: hen they are enough done, take off the Fat, deficient them with a white Cullis: You will done Way of making it in Letter C. But if whave no Cullis, make Use, instead of it, of the lik of two or three Eggs beaten up in Cream, the little sheed Parsly. So dish them up and sethem for first Course.

#### To boil Pigeonse.

Stuff them with sweet Herbs, chopt Bacon, and Bread, a little Butter, Spice, and the little at. Egg. Then boil them in strong Broth,

Broth, and White-Wine Vinegar, into which put fome Mace, Salt, Nutmeg, minced Parfly, and drawn Butter. Garnish the Dish with sliced Let mon and Barberries.

#### To broil Pigeons.

Slit them down the Back, and sprinkle ther with Salt and Pepper: Let them broil gently, and turn them often on the Gridiron; and while the are broiling keep basting them with red Wind Let the Sauce be fresh Butter, a little Shalot, and the Juice of Lemon: So serve them up hot.

#### Roasted Pigeons and Bacon.

Your Pigeons being got ready for Roalling thrust your Finger between the Flesh and the Sta of the Breast. Scrape some Bacon; season with Pepper, savoury Herbs, and a little Spice add to it some shred Parsly, some Cives, of minced Mushroom and a Trusse: Mix all the well together, and farce the Breasts of your geons with it between the Skin and the Fleg put them on the Spit, wrap them up in thin Sig of Veal, Bards of Bacon and Sheets of Papa and lay them down to the Fire. Make a Rag as follows: Cut some Ham of Bacon in the Slices, and having beat them, lay them in Bottom of a Stew-pan, cover it, and set it on Stove to simmer over a gentle Fire; when it gins to stick, put to it a little melted Bacong Pinch of Flower, and give it seven or eight Tu over the Stove; moisten it with Gravy with Salt, season it with Pepper and a Bunch of He cover it close and let it simmer over a slack F When you think it is done enough, take off Fat, and thicken it with a Cullis of Veal

First and		ike Course is	2 Hris Draught
		rfish	
Oufter Lean	Phillet of Mutton  4 Pheajants  Fire	Turkie chickens	
Morrells diream.			lushrooms
12 Snipes 16 Smiles	Soil		Lobster Patty  12 Ploners
Potted Licke			reons comport
	Pullets & Oufters  6 Chickens  rofted	Phaleologis  Phaliants	
	Lobst		

First and Second Course in this Draught
Pike
Phillet of Mutton  4 Pheafants  Suffer Leaves  6 Petit Pattys  Fruite  Chickens fricacy
Morrells ala diream  Dutch Beef  Neats Tongue  A Saifhat Patty  Stellins  ALobster Patty
Potted Stickens Viete halia  Piscons comport
Pullets & Option   Printe   Pr
Turbat  Lobsters

Ham. When the Pigeons are roasted, take off the Bards from them, and lay them in a Dish, parnish them with the Slices of Ham, and pour the Liquor of the Ragoo upon them. Serve them for the first Course.

#### Pigeons farced and roafted.

Loosen the Skin of the Breasts with your Finier; then take the Livers of your Pigeons, a flece of the Lean of a Ham of Bacon, together ith some Mushrooms and Trusses: Season all his with Pepper, Herbs and Spices, add as much If the Fat of Bacon as you think convenient, and kewise a little Parsly and Cives: Mince it all towhen, and pound it in a Mortar with the Yolks Itwo raw Eggs. Then farce your Pigeons with his Farce; and having spitted them, wrap them ip in thin Slices of Veal, Bards of Bacon, and leets of Paper, and lay them to the Fire; when ley are roasted, take off the Bards, lay them andsomely in a Dish; and pour upon them a Allis of Veal and Ham; so serve them for the iff Course.

#### To dress Pigeons with Trustics.

Farce them as in the last Receipt, then make a agoo of Trustes as follows: Peel, wash and cut em in Slices; put them into a Stew-pan with me Veal-Gravy, and make them simmer in it er a little Fire; when they are stew'd, thicken em with a Cullis of Veal and Ham. Your Pions being roasted, take ost the Bards, lay them a Dish, and pour on them the Rageo of Trusterve them for the sirst Course.

Figeons with Morils and Mushrooms are dress'd ferved in the same Manner.

To make a Fricassee of Pigeons in their Blood.

Take some Pigeons out of the Dove-House, bleed them and save the Blood; into which squeeze a Lemon to keep it from changing; scald your Pigeons, draw them and cut them in Halves or Quarters; put them into a Stew-pan, season them with Salt, Pepper, and a Bunch of sweet Herbs; put in some Mushrooms, Trufles, Cocks, combs, Veal or Lamb Sweetbreads, and Artichoke-Bottoms: Toss up all this together in a little melted Bacon, put in a Quarter of a Spoonful of Flower; moisten it with some Gravy, and make it simmer over a gentle Fire: When it is done enough, take off the Fat and thicken it with a Cullis of Veal and Ham. Strain the Blood through a Sieve; beat up in it the Yolk of an Egg, and put amongst it a little minced Parlly. When you are ready to serve, pour in the Blood among the Fricassee, keeping it always moving and taking Care not to let it boil. Serve it is Plates or little Dishes for a Dish of the sirl Courfe.

To make a Fricassee of Pigeous with brown Sauce.

The Pigeons being either pick'd or scalded draw them, and cut them in Quarters; put them into a Sauce-pan with some melted Bacon, Bunch of Herbs, an Onion stuck with Cloves Salt, Pepper and a little shred Parsly: Add som Mushrooms, Trusses, Cocks-combs, and Veal Sweetbreads; toss up all this over a Stove, drudg it with a Pinch of Flower, put in some Gravy and let it stew over a gentle Fire; when it enough, take off all the Fat, thicken your Fre cass.

cassee with a Cullis of Veal and Ham; then dish's

Jouakr a Fricassee of Pigeons with white Sauce.

Your Pigeons being scalded and drawn, cut them in Quarters, put them into a Stew-pan with a little melted Bacon, some Cocks-combs, Sweet-breads, Mushrooms and Trusses, a Bunch of Herbs, an Onion stuck with Cloves, Pepper, Salt, and a little minced Parsly. Having toss'd them up over a Stove, drudge them with Flower, put to them a little Broth without Gravy, and let them simmer over a gentle Fire, when they are enough, take off the Fat, put in a white Cullis, or else three or four Eggs beaten up in a Cream, with a little nunced Parsly. So dish it up and serve it for street Course.

#### g' ducs's Pigeons à la Sainte-Menehout.

Take large Pigeons, and when they are pull'd, drawn and truss'd, cut them in two, and lard hem with large Lardons, well seasoned. Garnish he Bottom of a Pot with Bards of Bacon, and Mees of Veal or Beef, seasoned with Salt, Pepper, wourd Herbs, Spices, shred Cives and Parsly, ficed Union and Carot. Lay in your Pigeons, bason them above as under, lay over them Slices Veal and Bards of Bacon, cover the Pot with sown Cover, and set your Pigeons to stew with fire over and under the Pot. When they are Alf ready, moisten them with a Spoonful or two Broth, a Pint of Milk, so continue to stew hem till they are ready; then take them off, let hem stand in their own Liquor till they are cold, hen take them up and drain them. If you would them broil'd, dip them in the Fat in which

they were stew'd, drudge them well with very small Crums of white Bread, then broil them and when they are ready; serve them with a Ramolade made of Oil, a little Mustard, some Anchovies, Capers, Pepper and Salt, mix'd all together with a little shred Cives and Parsly; into all which squeeze the Juice of a Lemon, and serve them. But if you would fry them, then, when they are drain'd, dip them in beaten Eggs, drudg them with Crums of Bread as before, and for them in Hogs Lard till they are of a fine brow Colour, then serve them hot on a clean Napkin We likewise sometimes serve them cold without either frying or prolling them; but if any of these Ways, always in Plates or little Dishes.

Nite, That we drels Pullets and Chickens i

the fame Manner.

#### To dress Pigeons with Cray-fish.

Scald, draw and trule your Pigeons; put the into a Stew-pan with a little melted Bacon, a Onion, a Bunch of Herbs, fome Cocks-comb Veal-Sweethreads. Mushrooms and Trusses, see foned with Salt and Pepper; when you have told them up, drudge them with Flower, moiste them with Broth and Veal-Gravy, and let it ste over a gentle Fire: Then take off all the Fat, put to them some Tails of Cray-sish, add some Crassish Cullis, set them over the Fire, but take cat that the Cullis do not boil, for fear it should ture Lay your Pigeons in a Dish, and the Garnilings, that is to say, the Cocks-combs, Sweet breads, &c. between them; pour the Ragoo your Pigeons, and serve them for the first Cour

To dress Pigeons en Fricandeaux.

Let them be large Pigeons, and after they are poll'd, drawn and truss'd with the Legs in the Bodies, cut them in two, and lard them with small Lardons. Lay them into a Stew-pan, the arded Side downmost, with a Ladleful or two of Broth, and two whole Leeks: Cover the Stewan, and set them to simmer over a gentle Fire; then they are stewed enough, set them on a store with a brisk Fire under them, to consume that remains of the Broth; and take Notice then they are come to a fine brown Colour; then ake them up and lay them in a Dish; take all he l'at cliat is left in the Stew-pan, into which out some Veal-Gravy and good Broth, to loosen hat flicks to the Bottom of it, and set it a Miute over the Stove, having put in some whole Grains of Pepper. Then pour it on your Pigeons, ad serve them in Plates or little Dishes.

#### T' make a Surtout of reasted Pigeons.

Take the largest Pigeons you can get; then take a Farce of raw Bacon and boil'd Ham, me Trustes and Mushrooms, some Parsly and lives, a very little Garlick, and some Veal-meethrens, all well season'd, shred very small, ad bound together with the Yolks of two Eggs. Ince the Bellies of your Pigeons with this Farce, ad likewise between the Skin and Flesh. Take me large larded Fricandeaux, and put one on the mesh of each Pigeon; bind them about with lek-thread, wrap them up in Paper, and roast lem. Prepare a good Ragoo, and when your geom are roasted, take off the Paper, lay them a Dish, with the Fricandeaux on the Breasts of them,

them, pour the Ragoo upon them and sent them.

#### PIKE.

To dress a Pike Cabilo, the Dutch Way,

ET it be a large Pike, scale it, take out the Guts, wash it clean, and cut off its Head then cut it in Slices with a sharp Knife, about little Inch thick; if you can cut the Joint of the Back, it will be much easier cut: When you com within a Span of the Tail, cut it through the Bon and leave the Fish whole on the Underside, that may hang together: Then throw it all into a Pa of cold Water. If your Fish is new, it will crim and eat as hard as the Kernel of a Nut. It is a mir'd by those that have travel'd in Holland. Be it in good store of Water, and salt it pretty high when it boils up, pour in a Quarter of a Pint Vinegar, skim it very clean; split the Head two; put it a boiling with the Tail, five or Minutes; before you put in your Slices and Mi take the Gall out of it; boil your Slices well for Quarter of an Hour: Then take them up 4 drain them; place Head and Tail in the Mid of your Dish, laying the Slices round with 104 Signets under. In Holland, the Sauce is only of Butter, melted gently over the Fire, and sting about with a Ladle, and so pour'd over the Fil for their Butter is as thick oil'd, as ours is dray up. But for the Queen, we draw up our Butt A Pound of Butter, with a Spoonful of Wat drawn up, is as thick as a Cream. Squeezein Lemon, and so serve it hot. Let your Garni ing be a little Parsly pick'd fine and wash'd, a laid round.

We likewise dress Salmon in the same Manner, but it will take more Boiling, and we use no Vinegar in boiling it. We also dress fresh Cods so, when they are new. When you have fresh Cods, with the Liver with them, and take care you do not over-boil your Slices; for they will be boil'd so soon as your Pike, or rather sooner: But the Head and Liver will take half an Hour, and the Tail little less. But for this, they take only half-nown Cods. Let your Sauce be the same as for the Pike, and serve it in like Manner.

#### To dress a Pike with Oysters.

After having scaled, gutted, and wash'd it lean, cut it in Pieces, and put them into a Stewan with White Wine, Parsly, Cives, Mushrooms and Trusses, all of them hash'd together, with alt, Pepper and Butter, and set it to stew over a tove. Blanch off some Oysters in Water and a tile Verjuice; then throw them with their own iquor into the Stew-pan, but not before the Pike almost stewed. Let your Garnishing be only seed Lemon. So serve it for the first Course.

#### To dress a very large Pike.

Cut it in four Pieces: Dress the Joll an Court willow; serve one of the middle Pieces with a lite Sauce; the other in Slices, or with a Ra10; and the Tail fry'd, with Caper-Sauce: Lay of it in a great Dish; and add a Ragoo of the Livers and Milts of Carps.

#### To dress a Pike the German Way.

Gut it and wash it very clean, then slit it in oclose by the Bone, and half boil it in Water:

Then

Then take it out and scale it; put it into a Stew pan, with White Wine, minced Capers, sayour Herbs, Anchovies and Mushrooms cut very small as likewise some Morils and Trusses. Make it a boil very softly for fear the Pike should break put in a Piece of Butter, and a little grate Cheese; when it has stew'd till the Sauce grown thick, lay it handsomely in a Dish an serve it.

#### To marinate a Pike.

Having gutted and scaled it, lay it to marinal two Hours in Verjuice, Salt, Pepper, Cives, Bay Leaves and Juice of Lemon; then drudge it wit Flower and fry it: Or else you may bake it in Patty-pan, after having first dip'd it in melte Butter, and drudg'd it with Salt, and the Crus and Chippings of Bread sifted through a Sieve When it is bak'd brown, serve it with a Sau under it, made of clarified Butter, Anchovi melted and strained through a Sieve, the Juice an Orange, Capers, Salt and Pepper. Let you Garnishing be fry'd Parsly; or Pikes Livers, Milts of Carps fry'd.

#### To dress a Pike with white Sauce.

Boil it in half Wine, half Water, with Sa Pepper, and a Fagot of Herbs. Make a will Sauce as follows: Take some Butter, and put into a Sauce-pan with a little Flower, two mine Anchovies, three or sour whole Cives, a Slice two of Lemon, some Capers, Salt, Pepper a Nutneg, to which add a drop of Vinegar and little Water: When your Pike is boil'd, and y are ready to serve, turn your Sauce over a Stotill it be grown thick, then pour it on your I

Ind serve it. This white Sauce serves for all Sorts of Fish dress'd in the same Manner.

To dress a Pike au Court-bouillon.

Lay your Pike in a Dish, and throw on it some Vinegar and Salt, boiling hot. Then set over the Fire some Verjuice, White Wine, Salt, Pepper, Cloves, Nutmeg, Bay-Leaf, Onions, and Slices of Lemons. Season your Pike with Salt, Pepper, Onions, Bay-Leaves, Cloves and savoury Herbs, out a great Piece of Butter in the Belly of it, wrap it up in a Napkin, and when your Liquor oils very fast, put in your Pike: When it is oil'd serve it on a clean Napkin, and garnish'd nly with Parsly. It is proper for the first Course.

#### To farce Pikes.

Scale the Pikes and cut out the Bone by the Back, so as to leave the Head and Tail hanging y the Skin; but take the Flesh with a Piece of lel or Carp; to which put some Mushrooms, lives and Parsly; season it with Salt, Pepper and Sumeg; and shred it all together; then pound na Mortar, a dozen Coriander-Seeds, with a couple of Cloves; put to them your hash'd Fish, ith the Quantity of two Thirds of good Butter, adpound the Whole well together; add to it the igness of an Egg of the Crum of Bread, which m must first set to simmer over a Stove in ream, and put it into the Farce with the Yolks four raw Eggs, and mix all together in the lortar. Then farce your Pikes with it, and hang sewid them up, put them into a Stew-pan, long enough for them to lie at full Length. Os up some Flower and Butter, and brown it; on put to it half Fish-Broth, half White Wine,

and

and pour it in among your Pikes; and feason then with Onions, Parfly, Salt, Pepper, Cloves, and savoury Herbs; so let them but just simmer over a flack Fire, for fear of breaking them. Prepar a Ragoo of Mushrooms, the Tails of Cray-fill Trufies, Asparagus-tops when in Season, and Ar tichoke-bottoms. Toss up all together in a little fresh Butter, moisten them with Fish-broth; and thicken your Ragoo with a Cray-fish or other good Cullis. When you are ready to serve, tak up your Pikes and lay them in a Dish to drain then place them in the Dish you intend to serve them in, pour the Ragoo upon them, and serv them hot. Observe, That when you make used Asparagus-tops, you must first blanch them, by do not put them into your Ragoo till the Momen before you are going to serve, for fear the should be too much done. Observe too, The Carps, Tenches and Trouts are dress'd in the same Manner.

#### To bake farced Pikes.

Your Pikes being farced as in the last Receip rub them over with melted Butter, lay them in filver Dish or a Pasty-pan, with some Slices Onion, whole Cives, and a little shred Parsy pour on them a little melted Butter, drudge the well with very fine Crums of white Bread, them in the Oven, and bake them till they a brown, then either serve them dry on a clean Napkin laid in a Dish; or else with a sharp Sauce

#### To stew Pikes.

Scale them and lard them with Eel; stew the in clarify'd Butter, Verjuice, Salt, Pepper, Numez, Cloves, a Bunch of savoury Herbs, Ba

Leaf, Basil, and sliced Lemon. Prepare a Ragoo Mushrooms, toss them up in Butter, moisten hem with Fish-broth, and thicken your Ragoo with a good Cullis: When you have dish'd up our Pikes, pour it upon them, and serve them.

#### To fry Pikes with Anchovy-Sauce.

Open your Pikes by the Belly and score them with a Knife: Lay them to marinate in Vinegar, with Salt, Sepper, Cives and Bay-Leaf. Drudge hem well with Flower before you fry them, and et your Sauce be Anchovies melted in oil'd Buter; strain it through a Sieve; add the Juice of n Orange, some Capers and white Pepper.

#### To roaft a Pike.

Scale it and score it slightly; lard it with midling Lardons of Eel; season it with Salt, Peper, Nutmeg, Cives, and savoury Herbs; sasten to the Spit at its whole Length, and keep bastig it with Butter, White Wine, Vinegar, and nice of Lemon; in which, when your Pike is sasted, inclt some Anchovies, strain it through a leve, with a little Cullis, into a Sauce-pan, toss p some Oysters in it, put in some Capers and thite Pepper, so ferve your Pike with this Sauce.

#### Another way to roast a Pike.

Having scaled and gutted it, make a Farce of the Flesh and Milts of Carps, of the Flesh of Eels, ikes, Tenches, and some savoury Herbs; shred these together, with Mushrooms, Trustes, Asmagus-tops, and some Yolks of hard Eggs: Seamall this with Salt, Pepper, Cloves, Nutmeg, It in a lattle White Wine, (in which you have first on a lattle White Wine, (in which you have first on a lattle White Wine, (in which you have first on a lattle White Wine, (in which you have first on a lattle White Wine, (in which you have first on a lattle White Wine, (in which you have first on the same which you have first on the same with the same which you have first on the same which you have same which yo

add to it some little Morsels of fresh Butter; the sarce the Body of your Pike with it and sew it up After which spit your Pike, wrap a butter'd She of Paper round it, and baste it with Verjuice an Water: When it is almost roasted, take off the Paper, that the Pike may grow brown, serve either dry, or with the following Sauce: Take two Anchovies, some Capers, Pepper, Salt, and little Cullis; heat all this together, pour it in the Dish, and lay your Pike upon it.

#### To roast a Pike sor Flesh-Days.

After having scaled and gutted it, blanch it lukewarm Water; lard it with middling Lardon lay it down to the Fire, baste it as in the last Riceipt, and serve it with the same Sauce. It your Garnishing be larded Veal Sweetbreads, at farced Mushrooms.

#### To dress Pikes à la Sauce-Robert,

After having gutted and scaled them, slit the and cut them in four Pieces; score them, a lay them to marinate in Vinegar, with Pepp Salt, Onions, Slices of Lemon, Basil, and Ba Leaves. When they have lain an Hour, taketh out, lay them on a linen Cloth and wipe the dry; then drudge them with Flower, and them. Make your Sauce-Robert as follows: Pur Piece of Butter into a Sauce-pan, and set it of a Stove, cut some Onions in Dice; fry them they are brown in your Butter, moisten the with Fish-broth, let them stew in it, and with they are enough, take off all the Fat, and thick them with a good Cullis: Lay your Pikes it your Sauce, and let them simmer in it over Enib

Embers. When you are ready to serve, lay your pikes handsomely in a Dish, and before you pour your Sauce upon them, set it again over a Stove, and put in a little Mustard, and a drop of Vinegar, then pour it on your Pikes and serve them hot. Those who have not the Convenience of making Cullises, need only make use of a little flower when the Onion is almost brown, before they moisten it, that the Flower may have a little Time to fry.

Note, The Marinade above-mentioned serves us for all Sorts of fresh water Fish, that we fry.

#### PLAICE.

#### To stew Plaice.

A Fter having gutted and wash'd them well, I cut off the End of the Tails and Heads; put the Plaice into a Stew-pan with White Wine, some Mushrooms, Trustes, Morils, Parsly, Cives, Thyme, the Milts, and a Morsel of Butter, work'd up with Flower; stir and turn them gently for scar of breaking them. When they are done mough, serve them with a white Sauce, and let some Garnishing be as for other Fish.

To fry Plaice, we only drudge them with flower, fry them brown, and serve them with sty'd Parsly. We likewise broil them on a Grid-

from and serve them with a white Sauce.

# To dress Plaice au Court-bouillon, with a Cray-fiss.

The Plaice being gutted, wash'd and well dry'd, by them in a Stew-pan, leason them with Salt, Pepper, Onion, sliced Lemon, Bay-Leaf, Basil, Cires, Parily, a little White Wine and Vinegar;

then set them a doing over a Stove: When they are enough, take them off, and let them stand in the Liquor to take the Relish of it. Make a Sauce with fresh Butter, a Couple of Anchovies two whole Cives, season'd with Salt, Pepper and Nutmeg; put in a pinch of Flour, and a little Vinegar and Water: Turn the Sauce over the Stove, and when it is thicken'd, put in as much Cray-sish Cullis, as will give it the same Colour Take up your Plaice out of their Court-bouillon and having drain'd them well, lay them in a Dish pour the Sauce upon them, and serve them so the first Course.

#### To dress Plaice with Anchovies and Caper-Sauce.

Your Plaice are dress'd as in the last Receipt Put into a Sauce-pan some fresh Butter, two Anchovies, some Capers, some whole Cives, and sea son it with Salt, Pepper and Nutmeg; then add a Pinch of Flower, and a little Vinegar and Water; keep turning the Sauce over a Stove, and when it is ready, take your Plaice out of the Court-bouisien, drain them well, lay them in a Distant pour your Sauce upon them.

#### To bake Plaice.

Rub a Pasty-pan or a silver Dish with fresh But ter, strew it over with a seasoning of Salt, Pepper, Nutmeg, a little minced Parsly and savour, Herbs, and three or sour whole Cives. Cut of the End of the Heads and Tails of your Plaice lay them in the Dish or Pasty-pan, and pour up on them a Glass of Champaign or White Wine Strew over them some Salt and Pepper, sprinkly them with melted Butter, drudge them well with Bread crumm'd very sine, and set them in the Orene

When they are bak'd, and of a fine brown colour, take them out; pour some Cullis of cray-fish, or an Anchovy-Sauce into a Dish; have care not to break your Plaice as you take them out of the Pasty-pan, lay them in the Dish with sour Sauce, and serve them warm.

#### To collar and souce PORK.

TAKE a Piece out of the Side, and lay it twelve Hours in Water; squeeze out the blood, and then season it with Sage, Parsly, shyme and sweet Marjoram: Then cut some lices of a Leg of Veal, and hack them with a while, season them with Salt, Pepper, Nutmeg and Mace: Wash the Pork on the Inside with Yolks season and do the like to the Veal on the Outde, and lay it on the Pork: Strew over it the remaining Part of the Seasoning, roll it up hard into a Collar, bind it well with Tape: Then set it to boil, and when it is enough, souce it in the ante Liquor with beaten Pepper, Ginger, and a tile Vinegar. When you serve it, stick the Pork ith Bay-Leaves or Rosemary and Flowers; and amish the Dish with Sage and Flowers.

#### To pot Pork.

Cut a Leg of Pork in Pieces, and pound them ell in a Mortar; then season it with Salt and epper very well; shred small some Rosemary and Sage, and mix it with the Meat; then put it to a Por with a Pound of Butter, and so bake. When you have taken it out of the Oven, win it well from the Gravy, and press it close own in a dry Pot: Then skim off all the Butter om the Gravy, and clarify as much Butter more will cover the Meat an Inch thick in the Pot, which

which must be covered with wet Paper, and ket in a cool Place.

#### To make a Pork Pie.

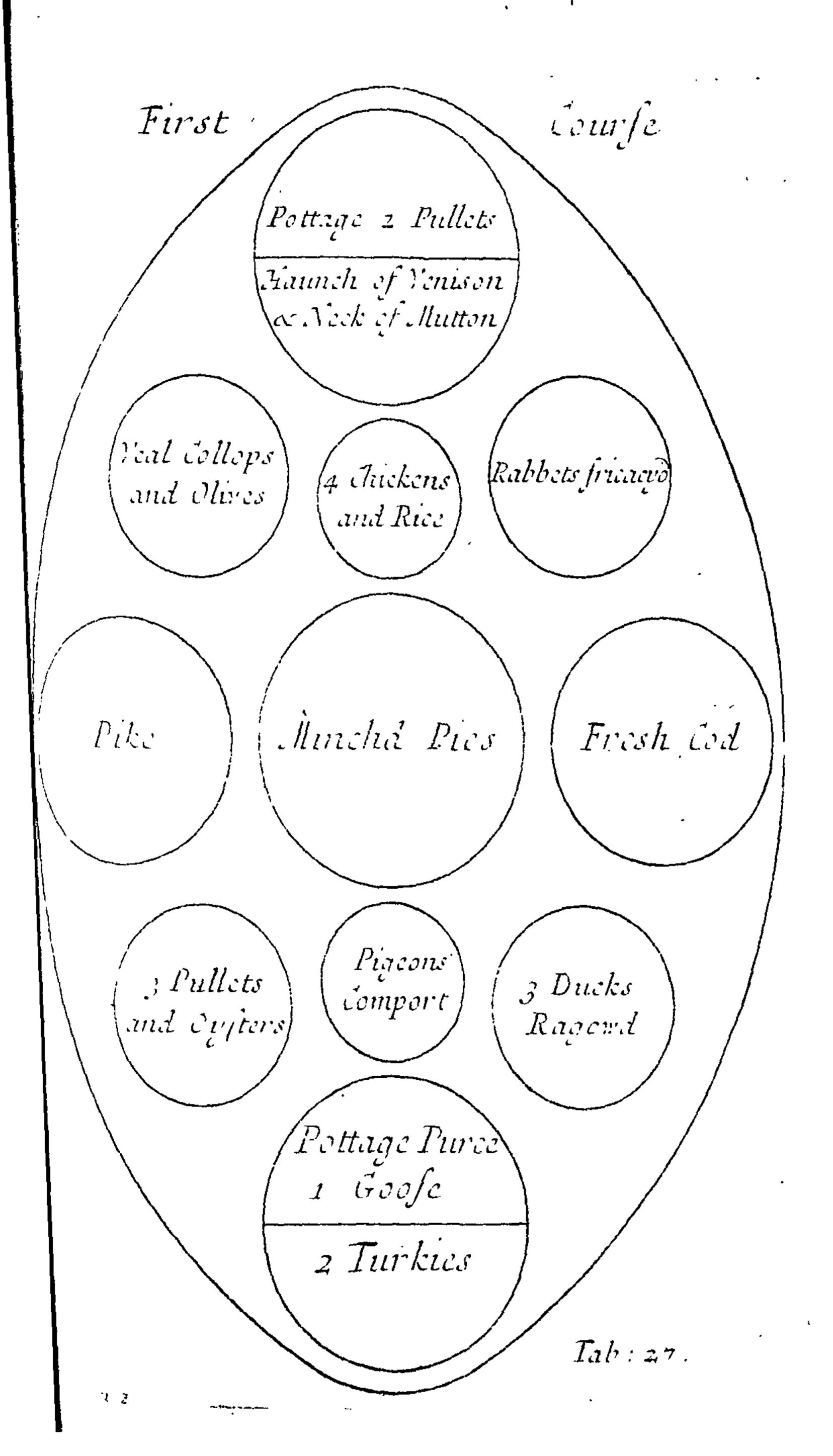
Having taken the Skin off the Pork, cut it in Steakes, and season it pretty well with Salt, beate Pepper, and some sliced Nutmeg: Put in son Pippins cut in small Pieces, as many as you thin convenient, and sweeten the Whole with Sugar and half a Pint of White Wine, then cover you Pie and bake it.

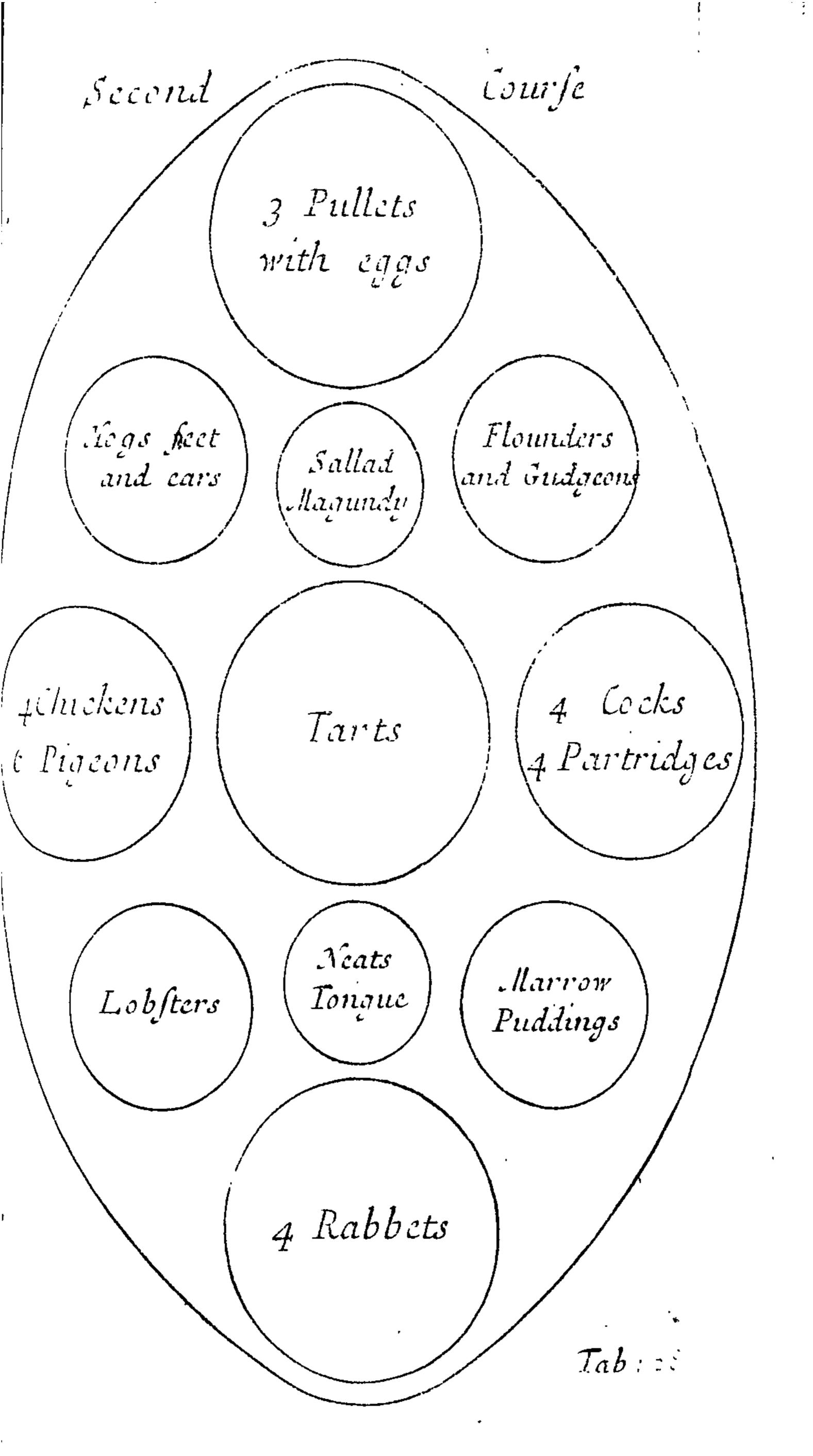
#### To do a Leg of Pork Ham-Fashion.

It must be cut in the Shape of a Ham: Tal common Salt and Bay Salt, of each a Quart, a heat it very hot; then mix with it a Pound coarse Sugar and an Ounce of Salt-petre pound very fine; with these rub the Pork very well, a cover it all over with what is left: Let it lie three Days, then turn it every Day for a For night: Then take it out and smoak it in the Maner of Neats Tongues. Remember to put ont Salt as hot as you can.

#### To pickle Pork.

Having taken out the Bones, cut it into Pict of a Size to lie handsomely in the Tub or P you intend to pickle it in: Then rub every Pic well with Salt-petre; then take common Salt a Bay-Salt, of the first double the Quantity as the last, and rub every Piece with it very we lay Salt in the Bottom of the Vessel; lay! Pieces one upon another as close as you can, the vering every Piece over with Salt, and filling the hollow Places on the Sides with Salt likewill.





nd as the Salt melts on the Top, strew on more:
Thus order'd it will keep a great while.

#### PUDDINGS.

whike Marrow-Puddings in Skins, the English Way.

Take the Crum of four French Rolls, and half a Pound of course Bisket; cut the French Rolls in Slices, and put them in an earthen Pan or auce-pan; set over the Fire two Quarts of Milk, nake it Blood-warm, pour it over your Bread, nd cover it close up till it is cold, then rub your Bread and Milk through a Colander with a wood-Ladle. Take a Pound of Marrow and mince it, ut to it five Eggs beaten up very fine, and straindithrough a Strainer or Cloth, to keep out the Itead; then mix the Marrow, beaten Eggs and Bread all together. Seafon the Whole with Sugar, merding to your Discretion, as you do another ludding; scrape in half a Nutmeg; add two or bree Spoonfuls of Rose-water, a Quarter of a found of Almonds, beaten as fine as a Paste in a parble Mortar, and a little Salt; mix all these rgredients very fine together; then have small Dx Guts, or Hogs Guts, very well clean'd, and he Insides turn'd out. Make a small Funnel that Ill hold a Quarter of a Pint, with a Tail about re Inches long, all of a Wideness, so that it can fily go into the Guts; the Mouth of the Funthmust not be above two Inches deep, because ou must thrust your Meat through with your humb into the Guts. Cut the Guts a Yard mg, and fill them with your Ingredients; tie hem in Span-long, the two Ends of that Spanmg ty'd together: Then tie in the Middle of he Spans to the Ends, so that you will have two uidings in each Piece. Take care to keep them lank

lank, not filling em too full; put them over Fire in a large brass Dish of Water, and boil the gently a Quarter of an Hour, turning them wil your Skimmer that the Marrow rise not to of Side; then take them out, lay them on a C lander till cold, but turn them in the Cooling. the Winter they will keep a Week or more, in the Summer not above three or four Days therefore take care to make your Quantity a cording to your Discretion or Occasion. Abo an Hour before you have Occasion for them place them in a Sauce-pan with a little Buttle put them over the Fire till they fry as yellow Gold; when one Side is yellow turn the other down or you may put them in the Mouth of an Ovel When you serve, cut them asunder. They a proper for a little Dish or Plate for second Cours or to garnish a boil'd Pudding, or Fricassee Chickens for the first Course.

#### . To make Blood-Puddings, the English Way.

Take a Quart or Chopin of whole Oatme boil it over the Fire in a Quart of Milk, and it stand till next Morning to swell; then put to a Pound and half of Beef-Sewet, shred; season moderately with Pepper and Salt; take a image Handful of Penny-royal, a small Handful of Pa fly, and a little Thyme, wash and mince all the very fine, and put them to your Oatmeal, will three Pints of Hogs or Sheeps Blood, and a Pil of Cream; mix all these Ingredients together and warm them a little over the Fire, that the may fill the easier into the Guts; tie them up you did your Marrow-Puddings in the above R ceipt, and boil and fry them the same Way fore you serve them: You may mix half the and half Marrow-Puddings for a Place or Diffi second Course.

#### To make a Neats-foot Pudding.

Your Nears Feet being tender boil'd, take in from the Bones, and mince them very small, it half as much Sewet as Feet: mix them toget, with Sugar, Cinnamon, and Salt, a Quarofa Pound of Citron and Orange-peel, minc'd ty fine; then break six or eight Eggs, Yolks if Whites; take two Handfuls of grated Bread, it all these together, butter the Bag, tie it up, it dool it two Hours. Then serve it with a sweet use,

#### To make a Bread-Pudding.

Take a Quart of Cream, set it over the Fire to it; put into it a Blade or two of Mace, eight loves, a Bit of Cinnamon, with a little Nutg, Salt and Sugar; when it has boil'd, have dy the Crusts of two French Rolls cut in Slices, a put into it, and let it stand till it is cold; en drain all the Cream that the Bread has not ak'd, and rub it through your Colander, put in teggs, taking out the Whites; then stir it all tother well, butter your Dish, and put it in, tygit over with a Cloth and Pack-thread. Little one than an Hour will boil it. So serve it with awn Butter.

#### To make a Rice-Pudding.

Blanch the Rice in Water, then boil it in Milk, gar, Cinnamon, and Salt, till it is very thick; in stand till it be cold, and add to it Eggs actions to the Rice; but if it be to bake, half of Whites will do; put in some Currans and Rai-

fins,

fins, and a little melted Butter. Be sure if who bake or boil it, forget not Sewet, or dic'd Marro

#### To make a Carot-Pudding.

Make it as you do another Puddding, only stead of Sewet, put grated Carots; and eith bake it or boil it.

#### To make an Orange-Pudding.

Take the Peel of six Oranges, peel'd very signature on the White, boil them very tender, shifting the Water once or twice; when they are boil'd to der, beat them in a Mortar very sine; then take Quarter of a Pound of Naples Bisket, boil the up in some Cream, and rub it through your and lander; then put you Peel to it, with the Yolks six Eggs, and sour Whites. Season it with Nameg, Salt and Sugar: If there be any wanting put in some Marrow, minc'd very sine. So sha a Pan, and bake it.

#### To make a Pudding-Cake.

Take a Pound of Sewet minc'd very fine, a as much Flour, four Eggs, and a Piece of Biter; mix these well together; season it with N meg, Sugar, Cinnamon, a little Rose-water a Salt. Work it into a Paste with Cream, and mait up like a Cake. So butter your Dish, and bake

#### To make Turkey or Capon-Puddings.

Take a roasted Turkey, or Capon, or both; cording to the Quantity of Puddings you wo make. Cut out the Breasts, and mince them's small; then cut some Hogs Fat very thin,

all this into a Sauce-pan, with two Onions sted, and then pounded in a Mortar; a little samy Herbs, and some shred Parsly; season all with the usual Spices, and add to it the hites of two or three Eggs, beaten. Next take Quart of Milk, and having beaten up in it the iks of a Dozen Eggs, set it over a Stove, and lit to a Cream, taking care that it do not cur-; then mix the Whole together, and warm over the Fire. So put it into Guts in the same anner, as is directed in the Receipt for Marrowddings, p. 190. Then blanch them off in Water Milk with some slic'd Onion amongst it. When would serve them, lay a Sheet of Paper, b'd over with Hogs Lard or other Grease, upa Gridiron, and the Puddings upon the Par; so broil them over a slack Fire, for fear they uld break. Serve them hot in Plates or little: hes.

#### To make Puddings of Fowls Livers.

Mince very small a Quarter of a Pound of Hogs, one Pound of Fowls Livers, and one Pound the Fiesh of Capon: Season all this with sawry Herbs, Cives, Salt, Pepper, grated Nuts, pounded Cloves and Cinnamon: Add to it Yolks of six raw Eggs and a Quart of Cream, nather more, as you see Occasion. Put it into the as in the Receipt for Marrow-Puddings; then I your Liver-Puddings in Milk with some Salt slic'd Lemon. Broil them as in the last Reply, and serve them with the Juice of Orange.

#### To make Calfs Liver Puddings.

Mince a Calf's Liver and pound it in a Mortar, when with a third Part as much of Hogs Far

Season these Ingredients as in the last Rece and put them into Guts in the Manner above rected. Then boil your Puddings in White-Wi with Salt and Bay-Leaves, over a stack Fire; them cool in the Liquor in which they are boil and when you would use them, broil and set them as in the last Receipt.

Note, That instead of Hogs Guts, we often

those of Sheep, Calves, or Lambs.

#### PULLETS.

To dress Pullets in Bladders, with Oysters.

AKE as many Pullers as will ferve for you Dish, raise up the Skin of them for your gredients you farce them with: Then take for Chesnuts, a Quart of Oysters, some hard Es and Marrow; season all this well and mix it gether, then put it between the Skin and Flesh your Fowls, and some in the Bellies. Take so Bladders, clean them very well, put your Pull in them, and then tie them up. You may to out the Fiesh of the Breasts of the Pullets, a make a forc'd Meat of it; and farce them w it again. For Sauce to pour over them, ma a Fricassee of Oysters, garnish'd with Petty-P ties and hash'd Pullet: Bind your Ingredients w raw Yolks of Eggs and some greated Bread. T Pullets in Bladders will take two Hours and a h boiling.

#### Pullets farced and roasted.

Take the Breast of a roasted Pullet, some V Sweetbreads, a Bit of the Lean of a Ham, a tle fat Bacon, a Piece of a Fillet of Veal blanch

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ome Mushrooms, a little Parsly and Cives; seaon all these Ingredients with Salt, Pepper, saoury Herbs, and Spices, and hash them all well gether; when you have done this, take the olks of two raw Eggs, as big as an Egg of the rum of Bread, foak'd in Cream, add them to our other Ingredients, and pound all together a Mortar: Then stuff the Bodies of your Pulwith this Farce, and tie them at both Ends keen it in; then parboil them, wrap them up Bards of Bacon, and lay them down to roast athack Tire. Mean while make a hash'd Sauce the following Manner. Put in a Sauce-pan a de meited Bacon, some Cives, Parsly, Mushoms and Truffes, all hash'd; toss up all toger er a Moment over a Stove, moisten it with Vealmy, and let it simmer over a gentle Fire. When is donc enough, take off all the Fat, and bind it tha Cullis of Veal and Bacon, and some Esme of Hum. When your Pullets are roafted, to them up, until them and take off the Bards Bacon, lay them in a Dish, pour your Ragoo on them, and serve them for first Course.

#### Farced Pullets with Cream.

Four Pullers being pick'd and drawn, parboil m, hard them and roast them. When they worked, cut the Flesh off the Breasts, and take the Breast-Bone; then take a Piece of a little Breast-Bone; then take a Piece of a little Breast, a little blanch'd Bacon, a little Beest, some Parsly, Cives, and Mushrooms; seat all this with Salt, Pepper, savoury Herbs, spice, then hash it all together with the talk of the Pullers, and having added to it Toke of sour raw Eggs, and the Crum of a mic Roil, boil'd in Cream, pound the Whole ther in a Mortar: When it is well pounded,

lay the Farce in the Breasts of your Pullets; han Egg, and with a Knife dipt in it, smooth of the Farce on the Pullets, drudge them well w Bread crumm'd very fine; lay them in a Sill Dish or Pasty-pan, and bake them in an Oven under a Baking-cover; when they are bak'd a well brown'd, lay them in a Dish, and serve the for the first Course.

#### To dress Pullets à la Sainte-Menehout.

Truly the Legs in the Body, flit them along Back, spread them open on a Table, beat th and take out the Thigh-Bones. Take a Pol and a half of Veal, cut it in Slices, lay it is Stew-pan of a convenient Size to hold your P lets; cover it, and let it over a Stove; when begins to cleave to the Stew-pan, put in all Flour, and keep moving your Pan over the I to brown it, moisten it with as much Broth is necessary to stew the Pullets: Season it w Salt, Pepper, savoury Herbs and Spices, so shred Parsly, a Bunch of Herbs, and some Onio lard your Pullets with large Lardons well season place them in the Stew-pan, lay some Bard Bacon on the Pullets, cover the Stew-pan, set them over a slack Fire. When they are all half done, uncover the Stew-pan, put in ha Pint of Milk and a little Cream; then of your Pan again, and continue to stew th When they are done enough, take off the Sq pan, and let the Pullets cool in their Lig When they are cold, take them out, rubt over with the Fat of the Liquor in which weie stew'd, drudge them well with B crummed very fine, place them in a Pasty or a Silver Dish, and brown them in an I

or under a Baking-Cover; when they are c

a fine Colour, lay them in a Dish, pour on sem some Essence of Ham, and serve them first Course.

You may broil them brown on a Gridiron over little Fire, instead of setting them into the

ren, or else,

You may fry them; but in this Case, before a drudge them, you must dip them in beaten as then drudge them with Bread as above, and when in Hogs Lard till they are brown; then to them up and set them a draining. Fold a splin in the Dish in which you intend to serve en, by them handsomely upon it with fry'd far, and serve them for the first Course.

#### To dress Pullets à la Tartare.

Ituly a Couple of Pullets as for boiling; flit m along the Back, spread them open upon a est and beat them. Put in a Stew-pan of Size of the Pullers, some Parsly, Cives and oury Herbs, shred very small and seasoned he Salt and Pepper: Lay the Pullets into the sepan with the Breasts downwards; put some he above Scasoning upon them, then pour in multed Hacon, stir them about, and let them In this Mixture two Hours, to give them the kof it: Then set the Stew-pan over the Fire, melt the Bacon again, and keep moving the ets in it for half a Quarter of an Hour; after th take them out, drudge them well with ad commid very fine, and lay them to broil & Gridison over a flack Fire, till they are Miroun. Prepare a hash'd Sauce, lay it in Bottom of a Dish, and the Pullets upon it. May herve them likewise with a Ramolade, dies in Letter R.

#### To dress Pullets à la Saingaraz.

Having larded the Pullets and roasted the take some Slices of Bacon, and beat them; the first them in Lard with a little Flower, a Bunch sweet Herbs, and some Gravy, but no Salt; to it a few Drops of Vinegar, and thicken it was Bread Cullis; then cut the Pullets into Queters, and lay them in a Dish, pour the Sauceup them, add some Slices of Lemon; and have clear dethem well from the Fat, serve them as as you can.

#### To rouft Pullets with Cray-fish.

Thrust your Fingers between the Skin Flesh and pull out the Breasts, of which mak Farce with some Ham of Bacon and Beef-Ser flired Cives and Parily, favoury Herbs and Spi the Whole seasoned with Salt and Pepper; ad it likewise the Yolks of three raw Eggs, and Crum of a French Roll soak'd in Cream; m all this well together, and pound it in a Mort Then farce the Pullets with it, leaving a Holl the Middle, in which put some ragoo'd Crayand close it with some of the Farce; sew up two Ends of your Pullers, and parboil the Then having wrapp'd them up in Slices of and Bards of Bacon, and put a Paper overth bind them about with Packthread, run a Sk through their Legs, fasten them to the Spitz hy them down to roast at a gentle Fire! they are roasted, take off the Bards, lay the a Dille, pour on them a Ragoo of Cray-fills, ferve them for the first Course. serve them for the first Course.

To dress Pullets with Oysters.

Farce them in the same Manner as when you es them with Cray-sish; only that in Lieu of e Cray-fish, you use Oysters; roast them likese as before in the last Receipt. Mean while ake a Ragoo of Oysters as follows. Open them o a Sauce-pan, and give them two or three over a Stove; then set them off the Fire, ke them one by one out of the Sauce-pan, clean em well, and lay them on a Plate. Toss up me Mushrooms or Trustes in a Sauce-pan with little melted Bacon, moisten them with Vealary, stasson them with Pepper and Salt, and them to fimmer over a gentle Fire: When er are enough, take off all the Fat, bind your agoo with a Cullis of Veal and Ham; and put rour Dysters; keep it warm on hot Embers, that mor boil because of the Oysters. When a Palles are roafted, take off the Bards, lay km in a Dish, pour your Ragoo upon them; herve them for the first Course.

Analyst way to dress Pullets with Oysters.

Take a couple of Pullets, and loosen the Skin the Preasts from the Flesh, scrape some fat ton with a Knise; put to it some Parsly, one throom, and a very little Cives, all shred very all and seasoned with Pepper and Salt: Mix all well rogether, and put it between the Skin all Flesh of the Pullets; make two Holes with a Point of a Knise in the End of the Skin, and the Pinions through them; then parboil of Pullets, bard them and roast them: When were roasted, take off the Bards, and having

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prepared a Ragoo of Oysters as in the above Re

ceipt, pour it upon them and serve them.

We sometimes likewise put a Ragoo of Oysten prepar'd as above, into the Bellies of the Pullet then wrap them up in thin Slices of Veal, on which we put Bards of Bacon; so roast and sen them as before.

Note, Turkeys, Capons and Chickens are dress with Oysters in the same several Manners.

#### Te dress a Pullet with farced Olives.

Thrust your Finger between the Flesh and d Skin, pull our the Hesh of the Breast, and a out the Breast-bone. Make a Farce of the sil in the following Manner: Lav it on a Dref with blanch'd Bacon, a little Beef Sewet, id thred Parily, Cives and Mushrooms, the Crum a Frenz' Roll, foak'd in Cream, and the Yolks tuo raw Eggs; season all this with the mual & fonings, Pepper, Salt, Herbs and Spices; M it all well together, and pound it in a Mord then farce the Pullet with this Farce, puting Body of it a Ragoo of what you judge prop and tie it up at the Neck and Rump. Gan the Bottom of a Stew-pan with Slices of Bu of the Size of your Pullet, and with Slices Veal or Beef well bearen, and seasoned with Pepper, Herbs, Spices, Carots and Onions; in vour Puller, the Breast downwards; ica and cover it above as beneath: Cover the St pan, and set it a stewing with Fire over and u it Mean while take three or four dozen of Oivel, flip out the Stones at the Stalk taking Care to break the Skin as little as poli Put some of the Farce above-mentioned each Onice, and close up the Skin upon it. you have forced the Olives, make some Water

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Sauce-pan, put in the Olives and give them Boil, then immediately take them out of the With put them into a Sauce-pan with some Estence of Ham, and set them to summer over a enth Fire. When your Pullet is stew'd, take it is still the Neck and Rump, lay it in a Dish, with the Ragoo of Olives upon it, and serve it is that Course.

We dred in the same Manner Capons, Chickens, bucks, Teals, Wood-Pigeons, Wood-

#### Freah a Pullet with farced Olives.

Occupation fame Directions for making your Face one for farcing the Pullet or Fowls, and in the above Receipt; but instead of fering them as is there directed, cover them the for to of Bacon, wrap them up in Paper, specified and lay them down to the Fire. When the are roofted, dish them up, pour your Ragoo of fering Olives upon them, and serve them like-ral for the first Course.

#### To dies Pullets with Trufles.

Brain loosen'd the Skin of the Breasts, scrape is in as your Fist, of Bacon; take a Couple of in Trailes, wash them very clean, shred them together with Parsly, Cives and a very little Ballian on the scrap'd Bacon, season the Whole with roll and Pepper, mix it well together, and but it between the Flesh and Skin of your Palet, make two Holes with the Point of a last in the End of the Skin next the Neck, and but in the Pinions. Then parboil your Pullets; have them, put some Paper over the Bards, bind them about with Packthread, and roast them at

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a gentle Fire. Peel some raw Trusses, wash them well, cut them in Slices, put them into a Sauce pan with some Veal-Gravy, seasoned with Pep per and Salt, set them to stew over a slack Fire and when they are enough, bind the Ragoo with a Callis of Veal and Ham. Your Pullets being roasted and dish'd up, the Bards first taken of pour the Ragoo upon them, and serve them for the first Course.

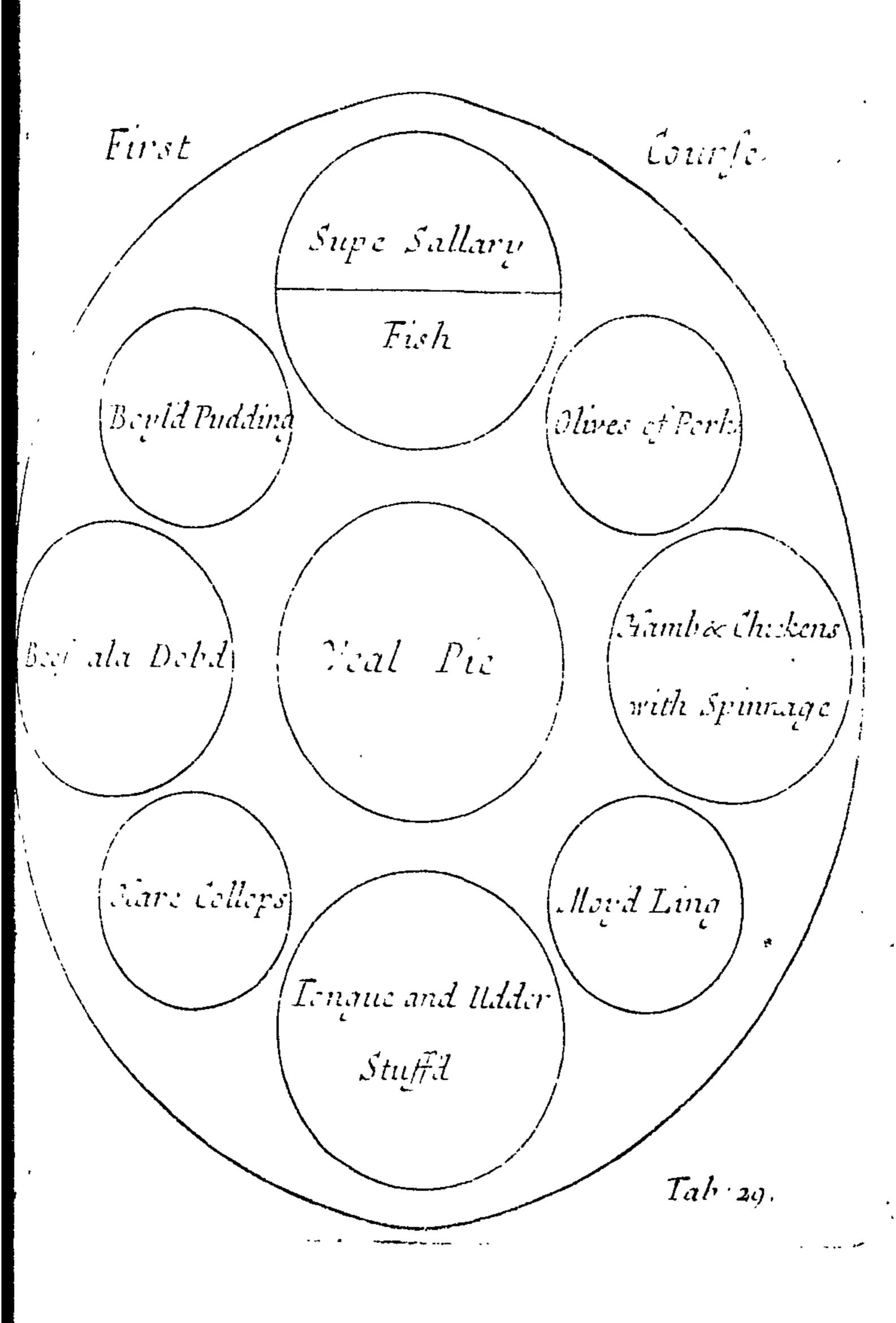
Note, That we dress Pullets with Morils of with Mushrooms in the same Manner.

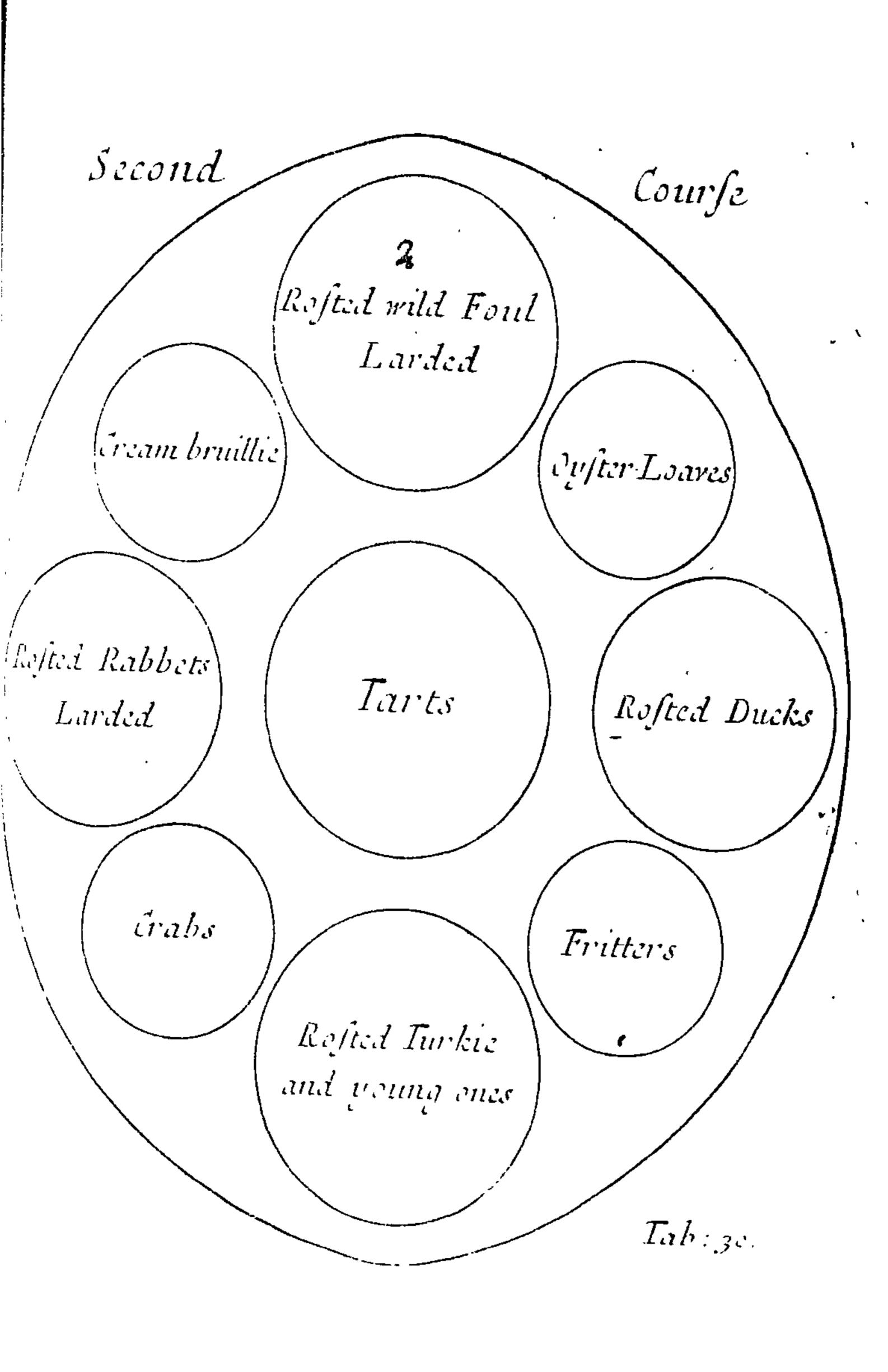
### To dress Pullets with savnery Herbs.

Having prepared your Pullets as in the fore going Receipt, scrape some fat Bacon, put to it some lean Ham musced very small, together with a lettle shred Parsly, Dasil, and Cives; season the Whole with Eepper and Salt, and mix it well to gether; then thrust it between the Skin and Plesh of your Fullets; and having truss'd the Barons through the Skin of the Necks of them bard and roast them as in the last Receipt; and serve them with some Essence of Ham only.

#### F. Acc's Pollets with Silves of Ham.

Farce and roast your Pullets exactly as in the last Receipt. Out some Ham of Bacon in Show of the Size you think sit; and having beat them lay them in the Bottom of a Stew-pan, and come the Sizes of Ham begin to stick, moisten them with Veal-Gravy without Salt, and let them simmer in it. When they are enough, take of the Pat, and pour on them a Cullis of Veal and Ham. When your Pullets are roasted and laid if a Dish, garnish them with the Slices of Ham, pour





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he Gravy of the Ragoo upon them; and serve

the May of dressing Pullets with Slices of Ham.

Having truss'd your Pullets, cut some Slices and Ham, for each Pullet one; beat them a line, and season them with shred Cives and line, and season the Skin of the Pullets Breasts, with your Finger, and slide in a Slice of Ham, beween the Skin and Flesh: Then blanch your Pulets by laying them before the Fire, wrap had up in Bards of Bacon and roast them. When he are roasted and the Bards taken off, lay them in Dish, pour on them some Essence of Ham, making them for the first Course.

#### To dress Pullets with Cucumbers.

Take couple of Pullers, raife up the Skin of e Breatt, take out the Flesh and the Breast-bone. a. Jome Ham of Bacon, fat and lean, and a her of a Tillet of Veal blanch'd, some Mushorn a little Parsly and Cives, the Yolks of we are flegs, and the Crum of a French Roll, Mad in Fream; season all this with Pepper, Established Spice and favoury Herbs, hash it all tall, and pound it in a Mortar: Then farce the Public with it, but keep some of the Farce: The the value Pullets as in the foregoing Receipts, From it the Neck and Rump, run a Skewer Fought in Lings of them, fasten them to the mad mast them, Peel sour Cucumbers, and Will cof Wood take out the Seeds; then fill the Remainder of the Farce, stop them this is and blanch them in boiling Water; In the them out and drain them; lay them ina Stew-man, put to them some fat Veal-Gravy,

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and set them to simmer over a gentle Fire. Then put into a Sauce-pan half a Ladleful of Cullis of Veal and Ham, with the same Quantity of Essence of Ham; into which put your Cucumbers, having first taken them up and drain'd them, and let them simmer in it: Then take up your Pullets, pull of the Bards, lay them in a Dish, and the Cucumbers round them; pour the Cullis and Essence them and serve them.

#### To dress Pullets with Onions.

Raife the Skin of the Breasts, and put in som scraped Bucon and savoury Herbs, tie up the Necks and Rumps, parboil, hard, and reast them Bod two or three dozen of small round Onion strip off the outmost Skins, put them into a Saud pan with some Essence of Ham, and let the simmer in it. Then having dish'd up your sullets, lay the Onions in a Ring round them, put on them some Essence of Ham, and serve them.

#### Pallets à la Braise

Are diess'd in the same Manner as Capons à

Braile, which ice in Letter C.

Chickens, all the feveral Ways that we dre Enlices.

#### PUPTONS.

To make a Parton of Pigerns, See Article Piger p. 182.

### To ricke a Pupton in Blood.

ARE two Hares and one Rabber; boneth and lay the Flesh on a Table, with a Pi of a Gammon of Bacon, some Mushrooms,

### The Compleat Court-Cook. P. 219

Truffes, some Parsly, Cives and a little Bag season this with Pepper and all Sorts of Spics. and but a little Salt because of your Bacon; hard it all well together, and put to it the Yolks of four raw Eggs. Kill some young Pigeons and lave the Blood, into which put a little Lemon to keep it from turning: Pull the Pigeons without stability them, draw and truss them handsomely; blanch them before the Fire, and put them into a Sauce-pan with melted Bacon, some Veal Sweetheads and Cocks-combs, Mushrooms and Trules cut in Slices, a Bunch of savoury Herbs, and an Omen stuck with half a dozen Cloves, season in Thole with Salt and Pepper, and toss it up together over a Stove; then moisten it with Gray, stew it over a gentle Fire; when it is steuci, rake off the Fat, put in some Cullis of Ven and Ham, beat up the Yolks of two Eggs in the Pigeons Blood, and pour it into your Rago raking care not to let it boil for fear it hould curdle; then take it off the Fire, and set your Pageo a cooling. Take some Bacon well hadded and cut it into Lardons, such as you late bullets with; then cut them again longwe till each of them be no bigger than the Red of a large Pin; cut as much Bacon in this Manuer, as amounts to two Thirds of your hash'd flat; tair, it all together, and knead it up as a fille Then place some Slices of Bacon in the Bottom and round the Sides of a large Sauce-pan; were them some of your forced Hare about an ich rock; place vour Ragoo of Pigeons in in the Middle, cover it with the same need Meat; turn down over it the Slices of Baof the granish the Sides of your Sauce-pan, and Take in an Oven, or Baking-cover with Fire not and under it. When it is bak'd take the Fat ha est, and eurn it upside-down into the Dish in which

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which you intend to serve it: Make a Hole in the Middle of it as big as a Crown-Piece, and fill it with some Essence of Ham. Make a Ragoo of some Slices of Ham, as is directed in the Receipt for dressing a Puller with Slices of a Ham, p. 216. Garnish your Pupton round with the Slices, and pour the Gravy of your Ragoo upon it; so serve it hot for the first Course.

You may likewise serve this Pupton in Blood, with Snipes or Woodcocks instead of the Pigeons, or with all Sorts of Ragoos of black Flesh, varying it as to that Particular as much as you please.

To make a meagre Pupton.

Scale, skin, and bone two or three Carps, lay the Fiesh on a Table, with the Flesh of an Eel, some minced Mushrooms, Parsly, and Cives, seasoned with Salt, Pepper, a little Basil, and a little Nutmeg: Shred all this well together: Pound a dozen Coriander-Seeds, and three or four Cloves, and when they are well pounded, put the minced Fish into the Mortar, together with convenient Quantity of Butter, and pound it all together. Set to simmer over the Stove in Mik or Cream, as big as your Fist of the Crum of Bread; teat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Stove, and fet it a cooling; then put into a Mortar the Yolk of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well to gether: Make a Ragoo as follows: Take long Milts of Carps, and blanch them over a Stove in Water; when they begin to boil, take them out and put them into cold Water: Toss u in a Sauce-pan with Butter, some small Mulirooms, some Trustes and Morils cut in Slices moisten them with good Fish-broth, season the Whole

### The Compleat Court-Cook. P. 221

whole with Salt and Pepper, put in a Bunch of Herbs, and set it to simmer over a slack Fire: when it is half done, put in the Milts of the Carps, some Tails of Cray-fish, blanch'd Asparagus-Tops when in Season, and Artichoke-Bottoms: When all this is enough done, take off all the Fat, and find it with a Cullis of Cray-fish [See how to make it in Letter C. p. 70.] and set it a cooling. Rub a Sauce-pan with fresh Butter; spread some of the Farce over it an Inch thick or better; beat up an Egg, and rub it over with it to make the Farce lie the smoother; place the Ragoo of Milts in the Bottom, and cover the Pupton with the same l'arce; rub it over with beaten Egg, and bise it in an Oven, or Baking-cover with Fire over are under it; when it is bak'd, turn it upside down into the Dish in which you intend to serve it, take off the Paper, make a Hole of the Size of a Crown-Plece in the Middle of it, pour in some Cullis of Crav-fift, and serve it hot for a Dish of the first 'Courie.

#### To make a Pupren of Salmon.

Take the Flesh of a Salmon and make a Farce of it, as is directed for that of Carps in the foregoing Receipt. Make a Riagoo of Slices of Salmon as sollows. Take first some small Mushrooms and perlithem, cut a Slice or two of Salmon; mo a with melted Butter and broil it: Fut a Piece of Butter into a Sauce-pan, and set it over a steve, when it is melted put in a little Flour and brown it; then put in your Mushrooms, and give them two or three Turns over the Stove, monten them with Fish-broth, and season them with Pepper, Salt, and a Bunch of Herbs: When the Salvacn is broiled, take off the Skin, and cut the Fish in long little Slices; put them into the Sauce-pan to the Mushrooms, with some Tails of Cray-

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fish and Asparagus-Tops blanch'd; so keep it sim mering over a little Fire; when it is enough, tak off the Fat from your Ragoo, and bind it with Cullis of Cray-fish; then take it off the Fire, and set it a cooling. For the rest, observe exactly the very same Directions as are given in the precedent Receipt.

A Pupton of Trouts is made in the same Man

ner.

We likewise make Puptons of almost all Sont of Fish, as Soles, Perches, Eels, Turbots, Bar bels and others, all which we slice as in the above Receipt; the same Farce serves for all, that is to say, it is made in the same Manner, though o different Fish; the only Distinction is the different Ragoos we put into the Puptons, and which always bear the Name of the Fish of which we make the Ragoo; for the Pupton is constantly made in the same Manner.

QUAILS.

T. ires Quails à la Braise.

ARCE the Beilies of your Quails with a good Farce, made of the Breast of a Capon Beef-Marrow and the Yolks of raw Eggs, season'd with Salt, Pepper, and a little Nutmeg. Stew them in a Stew-pan, having first garnish'd the Bottom of it with Slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a Piece of raw Ham, mine'd and season'd with Salt, Pepper, and a Bunch of savoury Herbs Lay over them in like manner some beaten Slices of Beef and Bacon: Cover your Stew-pan very close

# The Compleat Court-Cook. Q. 223

lose, and put Fire over and under. While this thus stewing, make a Ragoo of Veal or Lambweetbreads toss'd up in Butter with Mushrooms, rustes and Cocks-combs; put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs taten up in Cream: When you would serve hem with a Brown, moisten the Ragoo with Grank, and thicken it with a good Cullis of a Ham and Veal, if you have not any Cullis of Parnidges. Take the Quails out of the Ragoo, lay hem in a Dish, pour your Ragoo upon them, and eve them for the first Course.

#### To make a Fricassee of Quails.

Tols them up in a Sauce-pan with a little meltabacon, some Mushrooms, Morils and Trustes, who shie of Ham well beaten: Let your Seaming be Salt, Pepper, Cloves, and a Bunch of woury Herbs. If you have no Cullis, you may at an a little Flour, give it two or three Turns to the Stove, moisten it with good Gravy, and add tolds of Champaign Wine, and set it to simmer was a lack Lire: When they are almost done, besen the Rageo with a good Cullis; but if you have some, then let your Thickening be two or her bags beaten up in a little Gravy or Vernee, a terve them.

#### Author Way to diels Quails.

Saryon Quails along the Back: Make a Farce in around Bacon, a little of the Lean of a lim, one Truffe, some Fowls Livers, and the lim, one Truffe, some Fowls Livers, and the limit a raw Egg; the Whole minced and much together, and season'd with Salt, Pep-M. Neimes, and savoury Herbs: Farce your Quails

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Quails with it, then garnish the Bottom of a Stew-pan with Slices of Bacon and some of Veal over them; then lay in your Quails, the Break downwards; cover them with Slices of Veal and Ham, both season'd, as well those under them a those upon them, with Salt, Pepper, savoury Herb and Spices. Lay a Plate over the Meat, so a that it may touch it, and a Napkin all round the Plate; then cover the Stew-pan with its own Co ver: Set it over a gentle Fire, and stew it ven softly two Hours: The Moment before you serve open the Stew-pan; take out the Slices of Vel and Bacon, and fet your Quails over a Store w brown them; when they are fine and brown, and the Liquor sticks to the Stew-pan, take them up lay them in the Dish in which you intend to serve them, take out all the Fat that remains in the Stew-pan; moisten that which sticks to it wil half Broth, half Gravy, to loosen it, strewing little pounded Pepper, squeeze in the Juice of Lemon, strain the Whole through a Sieve upo the Quails; so serve them.

Note: That Pigeons, Chickens and Partridge

are dreis I in the same Manner.

#### To make a Pupton of Quails.

Take, according to the Quantity you would make, some Veal, Beef-Sewet, and Bacon, with a little Parsly and Cives, a little of the Lean of a Ham, and a few Mushrooms; season this will Salt, Pepper, Cloves, Nutmeg, savoury Herst and a Dozen Coriander-seeds pounded; add this the Crum of a French Roll soak'd in Cream and the Yolks of sour or sive raw Eggs; hall the Whole together and pound it in a Mortar. Gain with Slices of Bacon, and then with some of the Farce

# The Compleat Court-Cook. Q. 225

Farce; rubbing your Hand with beaten Egg to make the Farce lie the more smooth and even: Then having made a Ragoo of Quails as directed above, lay them into the Sauce-pan, cover them with the same Farce, for fear the Sauce of the Ragoo should get out, and rub the Farce over with leaten Egg; lay over all some Bards of Bacon; then set it to bake with Fire over and under it. When it is enough done, turn it upside down into the Dish in which you intend to serve it; make a Hole in the Top of it of the Size of a Crown-Piece, pour in some Cullis or other; so serve it without.

#### To reest Quails.

Having truss'd the Quails, stuff their Bellies with Beef-Sewet and sweet Herbs chopp'd well weether. Spit them on a small Spit, and when they grow warm, baste them first with Water and bas, but afterwards with Butter; and drudge them with Thur. For Sauce, dissolve an Anchovie in Grave, but o which put two or three Shalots sliced and build, add the Juice of two or three Sevil Ottom in this base, and garnish with Lemon-Peel and grated blocket. Be sure to serve them up hot.

R.

#### RABBETS.

To make Ralbet-Surprize.

Posts I off two or three half-grown Rablines, according to the Bigness of your Dish; will an Heads, close by the Shoulders, and the first

### 226 R. The Compleat Court-Cook.

first Joints of the Hind-Legs; then take out all - the lean Meat from the Back-Bones, and cut its and toss it up as you are directed for Pullet of Chicken-Surprize, which see in Letter C. p. 48. Then take the like Quantity of forc'd Meat and toss it up likewise, and place it all round each of the Rabbets, leaving a long Trough in the Back open, that you think will hold the Meat you cut out with the Sauce; then cover it with the same forc'd Meat, smooth'd as well as you can with vour Hand and a raw Egg, square at both Ends , throw on them a little grated Bread; then butter a Mazarine or Patty-pan, and take them from your Dresser, where you form'd them, and play them on it. Bake them three Quarters of an Hou before von serve them, till they are of a brown Colour. Let your Sauce be Butter, Gravy and Lemon, and your Garnishing iliced Orange and fry'd Parsly. So serve it for the first Course.

#### To diess Rabbets à la Saingaraz.

Lard the Rabbets and roast them: Then take some Slices of a Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flour, put to them a Bunch of Herbs and som good Gravy without any Salt in it; let all the street the sauce with a good Cullis, cut the Rabbets in Quarters, lay them in a Dish, take the Fat of your Slices of Bacon, say them on the Rabbet and pour the Sauce upon them; so serve it.

We also dress Pullets, Chickens and Pigeon à la Sunganaz, only we cut them not in Quarter box forms them Wiledo

but serve them Whole.

# The Compleat Court-Cook. R. 227

#### To bake Rabbets in a Pan.

Out them in Quarters and keep the Livers. had the Pieces of Rabbets with large Lardons sell seasoned and with the Lean of a Ham of Baion. Garnish the Bottom of a Pan with Bards ti paron, and Slices of Veal, seasoned with Salt, Pepper, Herbs and Spices, fliced Onions, Carots and Parnips, Cives and Parfly. Place the Quarers of the Rabbets in it, season and cover them in he Manner as under them; pur them into an Own, or bake them in a Baking-Cover with Fire her and under it. Make a Cullis with a Piece of Weal and Bacon; out them in Slices; beat them, a than in the Bottom of a Sauce-pan, put to hun an Onion, Carot and Parlnip cut in Slices; m, voir Sauce-pan, and fer it over a gentle fie, when it begins to stick to the Bottom of the Pan, put in a little melted Bacon, drudge it over the Hour, flir it all together, moisten it with off Crave, half Broth, feafon it with some Mushcon and Trusics cut in Pieces, a little Parsly, one woods Cives, and three or four Cloves: Add one final! Crusts of Bread, and let it all simmer extrer: Take the Livers of the Rabbets, pound. her ma Mortar, thin them in a little of the unor of your Cullis, and pour them into the auce-pan to the Cullis: and heat them a little; har fir in the Whole through a Sieve into anoher Sa co-com. When the Rabbets are bak'd, be then up and drain them; put them into the Mis, and let them simmer over a little Fire. then soe are ready to ferre, lay your Rabbets halish, pour the Cullis upon them, and serve ion hot for the first Course.

Bak'd

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Bak'd Rabbets serv'd with Slices of Bacon,

Bake your Rabbets as in the above Receipt Make a Ragoo, otherwise call'd a Saingaraz, will some sliced Gammon of Bacon; [See the Receip for making it above in this Article] take you Rabbets out of the Pan, and lay them a draining then put them into the Saingaraz, let them simme a little in it, lay them into a Dish, pour the Sain gares upon them, and serve them for the fill Courfe.

We likewise serve these bak'd Rabbets will Ragnos of Cucumbers and Endive. Receipts n make them in Letter R. Article Ragoo.

Bik'l Richets with Trufles, or with Mushrooms.

Your Rablets must be bak'd as above. Tak some Truffes, or some Mushrooms, and tols the up in a Sauce-pan, with a little melted Bacon moisten them with Veal-Gravy and some Essen of Ham, of each an equal Quantity, and let the simmer in it a Quarter of an Hour, then take th Fat clean off and bind them with a good Culli take up the Rabbets, drain them, and set thems simmer in the Ragoo, either of Trusles or Mull rooms; when you are ready to serve, lay the handsomely in a Dish, pour the Ragoo upon the! and serve them for the first Course.

#### To boil Rabbets.

Having truss'd them as for boiling, lard the with Bacon, and boil them White, when they a enough, mince the Livers small with the Fa' boild Bacon; then pur to it White Wine, strol Broth and Vinegar, of all about Half a Pint. B

### The Compleat Court-Cook. R. 229

hese with some Blades of Mace, Barberries, and hittle minc'd Parsly, and put to these a Ladleful of drawn Butter: Dish the Rabbets on Sippets, bour the Sauce over them; and garnish the Dish. with Bacherries and Slices of Lemon.

#### To roast Rabbets.

You should not spit them Back to Back, but kewer them Side to Side; and while they are walturg, boil some Parsly, mince it and the Livers ery small, and mix them with melted Butter. When the Rabbets are enough, and laid in the Ith, pour this Sauce upon them. Or you may lea Sauce made as follows. Mince the Livers Ith bacen and Beef-Sewet, Thyme, Parfly, sweet larjorain and Savoury shred small, with the Yolks land Eggs minced: Boil all these together in ring Broth and Vinegar; put to it some drawn atter, gratted Nutmeg, and a little Sugar. Gar-Make Dish with flic'd Lemon.

#### Tire A Rabbets with a Earce in the Belly.

Take the Couple of half-grown Rabbets, and from them. Take the Livers and mince them th en Mushroom, one Truste, a little Parsly Mate. Cives; the Whole feafon'd with Pep-Est and Nutmeg; add to it as big as your Factorial Bacon, and pound it all together in Morror cut off the Heads and first Joints of the grof at Rabbets; stuff the Bellies with some the viewe Farce, skewer them together two Fire, pard them with Slices of Veal, lean mand the Bacon, wrap them up in a Sheet of Figure them on the Spit and roaft them: When Mac ready, pur some Cullis or Essence of Ham Pa Dat, then take the Bards off from your Rab.

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Rabbets, lay them in the Dish to your Essential and serve them hot for the first Course.

We likewise serve these roasted Rabbets with Sauce an Jambon, which see in Letter S. And Lanes: but then before we lay them in the Diff we cut them in two in the Middle.

#### Te per Rallets.

Bone fix Rabbets, and having minced the Flet very fine, season it high with Pepper, Salt, Natural and Mace. Put it into a Pot, laying Ham Bacon between each Layer of the Rabbets, in file in the Pot with Butter: Let it lake sour Hear and when you take it out of the Oven pour and the Better it was bak'd with, and the Fat; the put the Meat into a fresh-glaz'd I ot, and cover over an Inch thick with clarify'd Eutter.

#### To make on Esclope of Raddets.

An Elder is a Sort of Popley, but without a Tree Ort voor Rabbets in Quarters and in then - Russia, as you do several other This The marcha Razio of Yeal Sweethreads, Ed I is Calle-coulds. Monies, Mushrooms a Truses: Tols them up all together in a sild pan, with meltea Nacon: moinen it with Gu and be it fromer Half an Hour; then take Indicate con contained in with a Cuilly of V and Ham. Take up your flowed Rathers, and them beto voer Raggo, whare fer them he vail granda. Radio a La of thin Paste, and puil er e Ragen auf Rabbett in it. cover it will T. 3 of the fame Tall, and turn down the Ed testelle Tommer as plain as the Bottom's Room for the Oren. Then it is bakillet - Joseph un unter the Defe, make a Hole ma

### The Compleat Court-Cook. R. 23I

le siz be dry; and if it be, pour in some good Calle, and serve it hot for the first Course.

We make Esclopes of all Sorts of Fowls, tame zieisild, first stew'd à la Braise, with Ragoos, in me iame Manner as this of Rabbets.

#### RAGOOS.

| f - Re-der is desired to take Notice, that there are par Receipts for Ragnos, scatter'd up and down in [13] Land not particularly mention'd in this Arid. I which he may readily find by having Re-Table.

I more a Regge of Slices of Ham of Bacon.

VII some little Slices of a Ham of Bacon, U teat them well, and lay them on the Botim the Stew-pan; lay a Dish upon them, and fit thim over a Stove with a very flack Fire. Then i'c, begin to stick to the Stew-pan, put in the four, and keep them moving over the fra meisten them with a little Veal-Gravy that la in Satt in it, season them with Pepper and a Fine : Herbs, and let them simmer over a lit-Lie; take Care your Ragoo be not too falt, Example to with a Cullis of Veal and Ham. Serve fair ates or little Dishes, and use it for garnish-Est. Dish of the first Course in which there is ay Bacon.

#### I take Ragio of Veal Sweetbreads.

With the Sweetbreads well, and blanch them Water, then put them into cold Water, The year take them out, lay them on a linen has dry them well, put them in a Sauce-pan la le melted Bacon and a Bunch of Herbs; feafon

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feason them with Salt and Pepper; add to the some small Mushrooms and slic'd Trusses. Having toss'd up all this over a Stove, moisten it wis Gravy, and make it summer over a gentle single When they are done enough, take off all their and bind the Ragoo with a Cullis of Veal and Ham, so serve it in Plates or little Dishes: If they is it likewise for garnishing all Dishes that a stew'd à la Braise.

A Ragoo of Lamb Sweathreads is made in

same Manner.

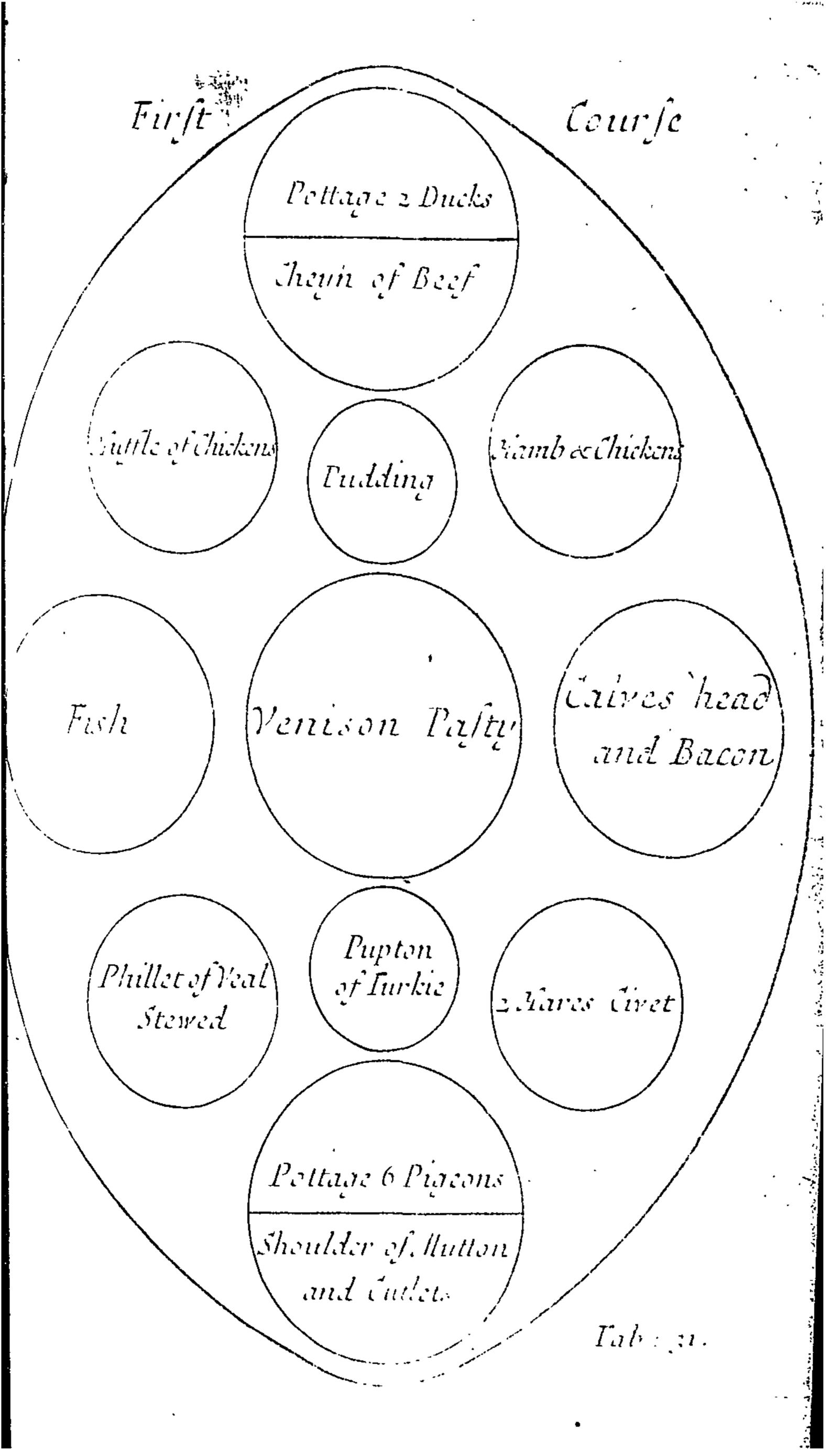
#### To make a Regeo of Palates.

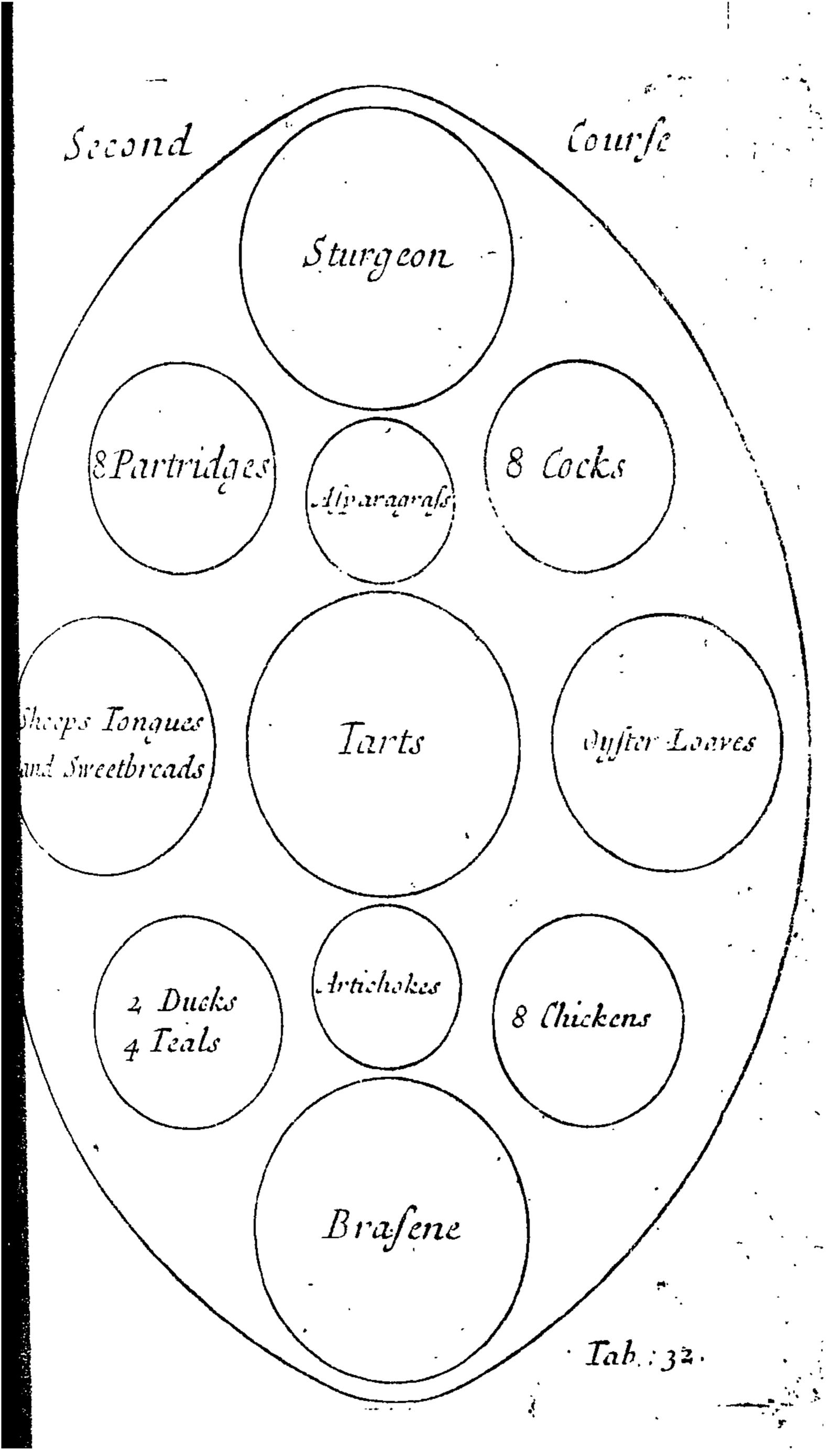
Boil iome Palates of Oxen, take off the upper most Skin, clean them all round, cut them in Sces, and put them into a Sauce-pan with alm melted Bacon, a Bunch of Herbs, and some Mil rooms: Having tos'd up all this over a Stramoisten it with Gravy, season it with Salt a Pepper, and stew it over a gentle Fire. When is enough, take the Fat clean off, bind it with Cullis of Veal and Ham, or else of Partris and serve it in Plates or little Dishes.

### To make a Rogn of Cocks-combs.

Pick and clean them well, put them made Sauce-pan with a little melted Bacon, some Made Horas: Scason all this with Salt and Pepper, having tofold it up over a Stave, moisten it wood Gravy, and set it to simmer over a little; when it is enough, take off all the strucken it with a Cullis of Veal and Ham; some it in Plates or little Dishes.

This Ragoo serves likewise to garnish all In the first Course, that are stew'd à la Braile





# The Compleat Court-Cook. R. 233

To make a Ragco of fat Livers.

Take some fat Livers of Capons or other Fowls, que off the Galls, and blanch the Livers in boil-Mater, then put them into cold Water; next with a little melted Bacon, some Button-Mushrooms, some slic'd Morils and Irifies, a Bunch of Herbs; the Whole being seafold with Salt and Pepper. When you have old them up, wer them with Gravy, and fet then to immer as you do other Ragoos: When act an ai cut half done, put in the Livers, and pertinue to get ready your Ragoo, but take care lk I iver be not done too much. At length bind han with a Cullis of Veal and Ham; then take mil. Livers, lay them handsomely in a Dish, was a Carnishing upon them, and serve them at a Lares or little Dishes.

### Touche a Regeo of Asparagus-Tops.

In the green Tops of your Asparagus and he is there; then put them into a Sauce-pantill me thin Cullis of Veal and Ham, together the little of the Essence of Ham, and set have a simple over a gentle Fire: When they was a much, set the Sance-pan over a kindled was and when the Cullis is as much wasted associated ought, throw in the Bigness of a large struct of Butter work'd up with a little Plour; and a Drop of Vinegar; so dish it up and serve it as a constitute Dishes.

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#### To make a Ragoo of Cardoons.

Pick and clean the Cardoons; make a win Water, take a Pot big enough to boil them in fill it half full of the Water, and set it over kindled Stove with a Lump of Butter work'dy with a little Flour, two or three Slices of fat B con, an Onion stuck with Cloves and some Sali When it loils put in the Cardoons; and who they are little more than half boil'd, take the up and let them a draining: Then put them is to a Sauce-pan with a thin Cullis of Veal ar Ham, and make them just simmer over a slat Fire: When they have finmer'd so long as to l thorowly done, for the Sauce-pan over a qui Fire that the Cullis may boil away; and when is wasted away as it ought to be, put in as big as Walnut of Butter, work'd up with a little Flow and keep it moving; when the Butter is melte dish it up handsomely, and serve it hot in Plan or little Dishes.

Note, We make a Ragoo of the Stalks of Cadoons, as also of Roman Lettice, in the same Manner as we do a Ragoo of Cardoons.

### To make a Razoo of the Stalks of Purstain.

Take the Stalks of Purslain and cut them Pieces as long as your Finger, pick them we and half boil them in a white Water in like Maner as is directed in the above Receipt for Cadoons; when they are well blanch'd, take the up and fet them a draining, then put them into Sauce-pan with a thin Cullis of Veal and Haland a little Essence of Ham; so make them in mer over a slack Fire. When they are done enoughed the Sauce-pan over a brisk Fire to diminish the Cullis of Veal and Cullis of Veal and Haland Sauce-pan over a brisk Fire to diminish the Cullis Sauce-pan over

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fullis; then put in a Lump of Butter, as big as large Walnut, work'd up with Flower; and then it is melted, add a little Vinegar, and serve hear as in the last Receipt.

#### To make a Rageo of Sorrel.

Pick the Sorrel very well and nip off the Stalks. Set over a Stove a Sauce-pan half full of Water; then it hoils, put in the Sorrel to scald it; take tott again immediately, and set it a draining, later it is hard as you do Spinage. When it is self-ficted, put it into a Sauce-pan, moisten with whim Cullis of Veal and Ham, season'd the salt and Pepper, and set it to simmer over a set of your Essence of Ham, and use it for all self-se of Meat, in the Dressing of which you all it sorrel.

### To make a Rageo of Endive.

Water; then put it in cold Water; the tract and squeeze it well; lay it on a Table with a two or three Cuts with a Knife; put land a Sauce-pan, moisten it with a thin Cullis with and Ham, and make it summer over a last firm it is be not thick enough, when it is had all to it a little of the same Cullis and land and serve it in all the Dishes in which same any Endive.

### Take o Rogoo of Cabbage-Lettice.

The the whitest Cabbage-Lettice, and having beach them in scalding Water, take them out that them into cold; then squeeze them

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cut them in small Slices, and toss them up in Sauce-pan with a little melted Bacon, a Bunch savoury Herbs, and season the Whole with Sa and Pepper. Put to them some Veal Gravy an Essence of Ham, and let them simmer in it; the take off all the Fat, and bind the Ragoo with Cullis of Veal and Ham. Use them in all Sorts Dishes, either roasted or stewed, in which yo have made use of Lettice.

#### To make a Regoo of Sclery.

Pick your Sclery and put it to boil in a vin Water; when it is enough, take it up, squeeze well, put it into a Sauce-par wich a thin Culing Veal and Ham, and make it summer in it over gentle lire; when it is enough, thicken it over Stove with as big as a Walnut of Butter, work up with a little Flower; then put in a Drope Vinegar and serve it in Plates or little Dishes. Wuse it besides in all our great Dishes in which wemploy any Selery.

### To dross a Cabbage in Ragoo-

Cut a Cabbage in two in the Middle, an blanch it; then squeeze out the Water, tie labout with Packthread, and stew it à la Brid The Manner of this is so frequently mention a the Receipts, that we forbear to repeat it in the Place. When it is stew'd, take it up, drain well, and untie the Packthread; cut it in little Slices into a Sauce-pan, put to it some Cullisa Veal and Ham, in which make it simmer as usual When it is done enough, thicken it with a goo Cullis and Essence of Ham; and serve it with a Dish

# The Compleat Court-Cook. R. 237

thes of the first Course, either roasted, boil'd, sites d, in which it is proper to use Cabbage.

To make a Ragoo of Onions.

Take three or four Dozen of Onions and stew on a la Breise over hot Embers; then peet on, put them into a Sauce-pan, and set them a making in some Cullis of Veal and Ham. The Cullis and Mustard, and serve it in all the next Dishes with which it is proper to eat them.

To make a Ragoo of Colly-flowers.

Pick and clean them well; boil them in white Incr. but take care of boiling them too much; a they must not be too tender; take them up a fer them a draining; then put them into a mic-pan, with some thin Cullis of Veal and an, and let them summer in it as usual: When the lave summer'd a while, set them on a Stove or a book Fire; thicken them with a Lump of work as big as a Walnut, work'd up with a to little Flower; then sprinkle on them a Drop of Ninegar, and serve them in Plates or the Distance.

#### To make a Ragio of Cucumbers.

Par half a dozen Cucumbers, cut them in two meway, and take out the Seeds; then cut and a little Slices, feafon them with Salt, Pepturard a little Vinegar, put to them two or the Umons cut in Slices, and let them marinate this for two Hours; then dry them in a Napkin.

The over a Stove, put in the Cucumbers, and having

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having toss'd them up in it, moisten them will Gravy, and set them to summer over a slack Fin When they are enough, take all the Fat clean of bind your Ragoo with a Cullis of Veal and Harle set the well relished, and use it with all manns of Meats, either roasted or others, in which Combers are proper.

### To make a Ragoo of Trufes.

Having peel'd your Trusses and cut them Slices, wash and drain them well; put them in a small Sauce-pan with a little Essence of Hal and set them to stew gently over a slack Fin when they are enough, bind them with a go Cullis, and serve them in Plates or little Dishes.

### To make a Razeo of Truffes, for Fish-Day.

After having peel'd, out, wash'd and drain your Trusses, as in the last Receipt, put them it to a Sauce-pan with a little Fish-broth, season with Salt, Pepper, and a Bunch of savoury Herl and stew them over a gentle Fire: When the are enough, bind them with some Cullis of Crassish, and serve them in Places or little Dishes.

#### To make a Riggo of the Milts of Fish for Flesh-Di

Blanch the Milts of your Fish in boiling Water then take them out and throw them into col Toss up in a Sauce-pan, with a little melted I con, some small Mushrooms, some Trustes cut Slices, and a Bunch of Herbs; Season the What with Pepper and Salt, moisten it with Veul Gran and set it to simmer as usual. When they a done enough, take the Fat clean off, bind to Ragoo with a Cullis of Veul and Ham; then I

# The Compleat Court-Gook. R. 239

your Milts of Carps, and make them simmer rer a gentle Fire. See that your Ragoo be well within, dish it up handsomely, and serve it in lates or little Dishes.

#### The same for Fish-Days.

When they are blanch'd and thrown into cold for as in the last Receipt, put some Butter insource-pan with a very little Flower and the standard put into your Brown, some small infraores and sliced Trusses, and toss them up to a shove; then moisten them with good Fishman, season d with Pepper, Salt, and a Bunch Herbe, and let them simmer over a gentle Fire. In cone, take off the Fat, and put in the Milts simmer as above; when they are enough done, and your Ragoo with a Cray-sish, or other are Callis, and serve it in Plates or little the

#### I make a Ragoo of Pikes Livers.

Have cut off the Galls, blanch the Livers and the unite into cold Water: Then having tofs'd least Mathrooms and Trufles, put in your the Live fome good Fish-Broth, and observe the Directions as in the foregoing Receipt thank, a Ragoo of Milts.

# Days.

Having raken off the Stalks of your Morils, them a two; and wash them in several Walliam they may not be gritty. Put a Piece of moreon a Sauce-pan, set it over a Stove, and the the Morils; season them with Salt, Pepper.

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per, a Bunch of Herbs and a little shred Parl and toss them up over the Stove; then most them with some good Fish-Broth, and set the to simmer over a slack Fire. Mean while make Thickening with the Yolks of two or three Eg beaten up in Cream; bind your Ragoo with and serve it hot in Plates or little Dishes. Manual That a meagre Ragoo of Mushrooms is made the same Manner.

### To make a Ragoo of Cardoons for Fish-Days.

Pick your Cardoons and boil them in a white Water: Mean while get ready a Sauce as follow Put a Piece of fresh Butter into a Sauce-pan with half a Spoonful of Flower, some Salt, Peppi and a little Nutmeg; put to this a Drop or two Vinegar and a little Water, and haif a Ladleful Cray-sish, or other meagre Cullis. Take upt Cardoons, drain them well, and put them in the Sauce-pan among the Sauce; keep them string over the Stove till the Sauce be thicken then serve them in Plates or little Dishes.

Note, We make meagre Ragoos of Colflowers and Selery, of the Stalks of Cardoons a of Reman Lettice in the same Manner.

### To make a meagre Ragno of Cray-fifth.

When your Cray-fish are boil'd, pick out that I ails, and lay them on a Plate with some small up in a Sauce-pan with a little Butte moisten them with good Fish-Broth; and white have summer'd a while, take off the Fat sit your Ragoo, thicken it with a Cullis of Cray-stand serve it in Plates or little Dishes

#### RAMOLADE

that are pickled or eaten cold: It is composed farsly, Cives, Anchovies and Capers shred ev small, with a little Salt, Pepper, Nutmeg, Mand Vinegar, or Juice of Lemon, all mix'd ell together: After we have dish'd up our Fish, crour this Sauce upon them.

S

#### To make a SALMIGONDIN.

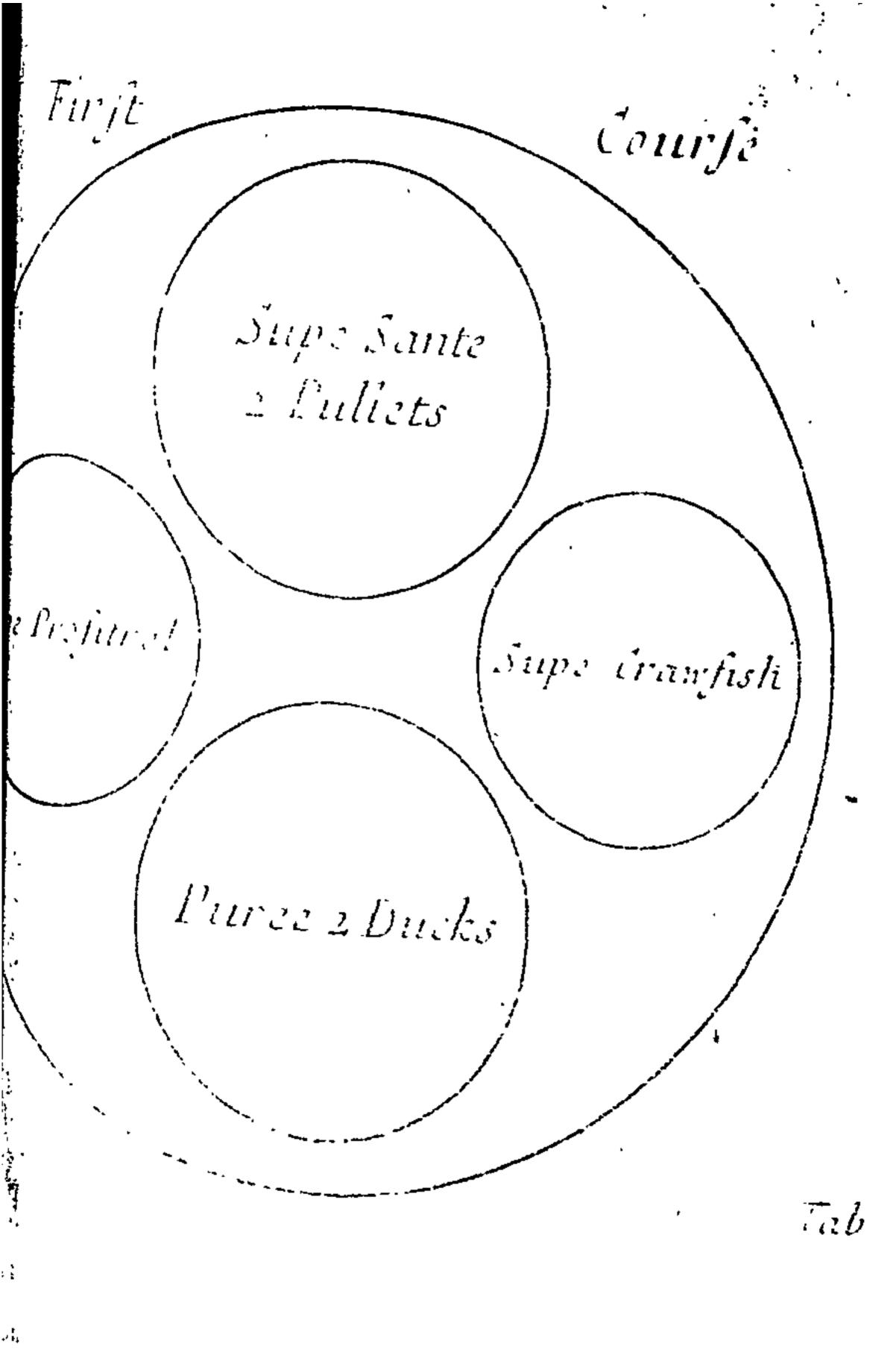
TAKE two or three Cabbage-Lettice, or down a Lettice, wash them clean and swing km. to ger out the Water; then begin at the be und, cut them crois-ways as fine as a fread, and lay a Bed of it an Inch thick on the know of a Plate or little Dish: Take two cold pate. Crackens or Pullets, and cut the Flesh of h Breeks and Wings in Slices, three Inches me as than as a Knife, and a Quarter of an Inch pul. It all round on the Top of your Leta de one End out to the Brim of your Plate, han Ind to the Middle. Taxe fix Ancho-Bones, cut each in eight Slices, and Then all round berwixt your Fowl; then take Mean Mean of the Legs of your Pullets or him. and cut it in smail Dice, with a Lemon I'm Duc likewife: Mince the Yolks of four hard (a) a little Parily, and three or four Anchovies: like do in a round Heap in the Middle, like R I with a Sugar-Loaf; then garnish it with Die on, as big as Yolks of Eggs, boil'd in End Quantity of Water, very white and tender; K

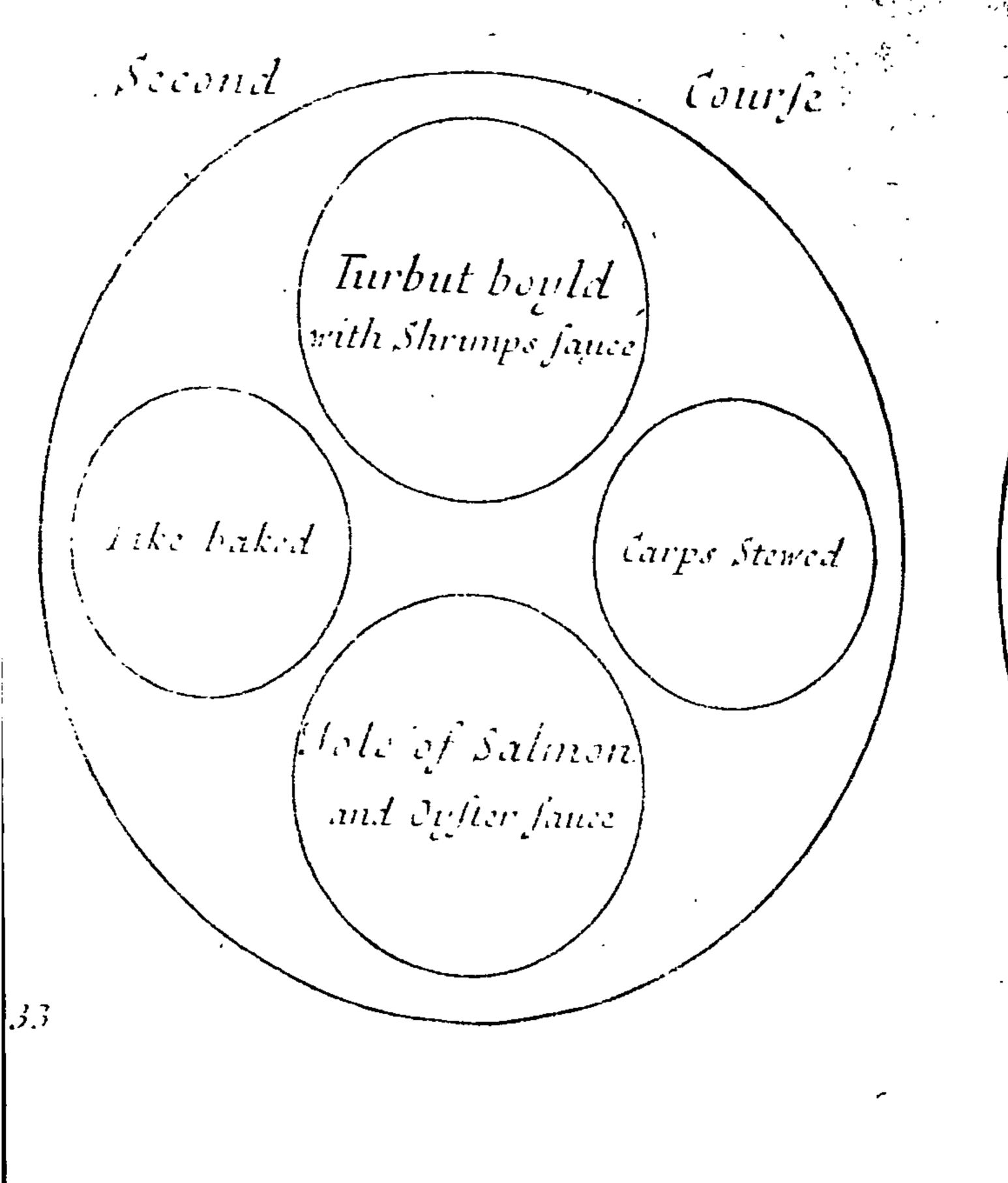
### 242 S. The Compleat Court-Cook

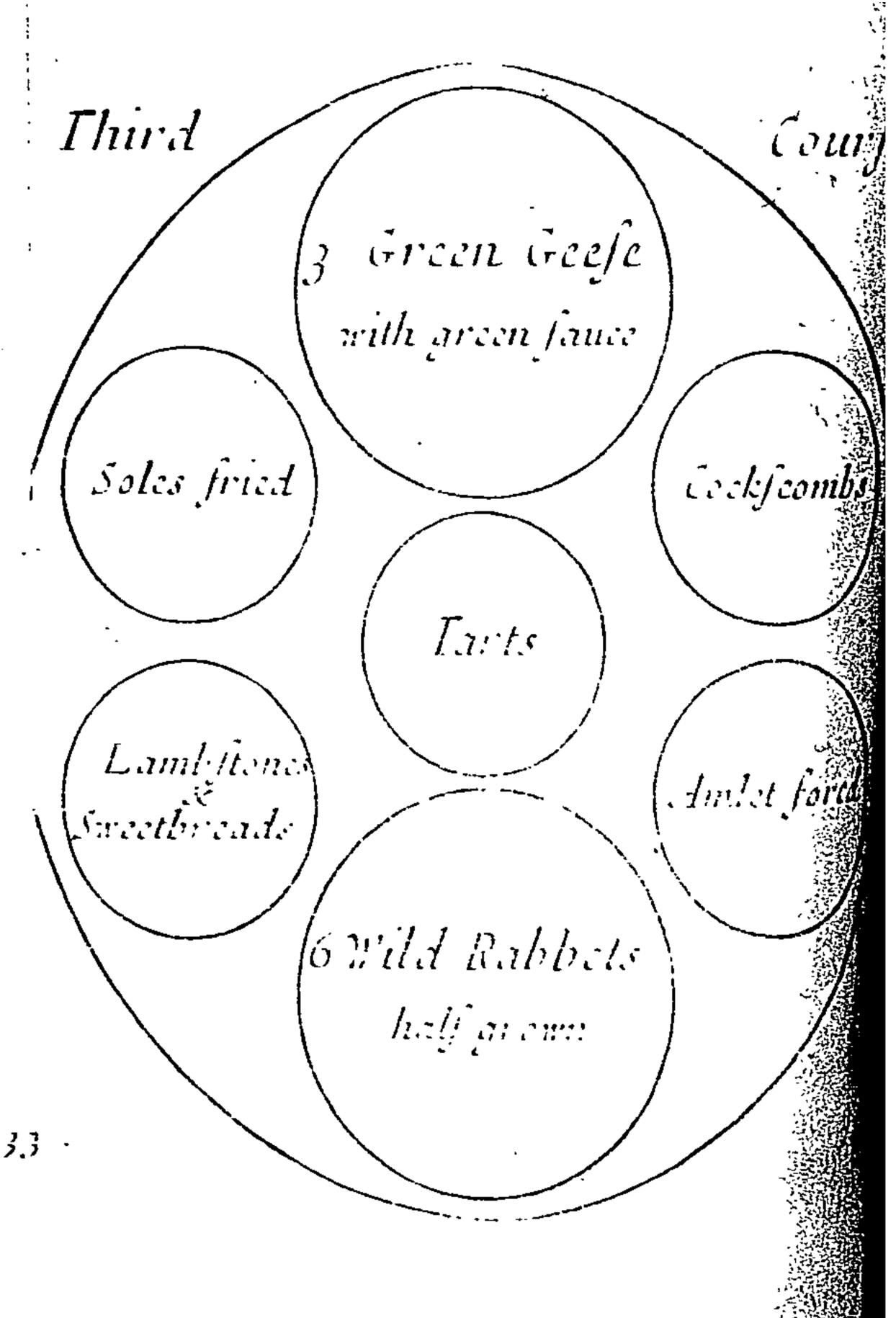
der; put the biggest of your Onions on the Midle of your minc'd Meat, on the Top of your Salmigondin, the rest all round the Brim of your Plate, as thick as they can lie one by another So serve it for first or second Course. Just as you fend it up, beat up some Oil and Vinegar, the per and Salt, and pour all over it. But this commonly done at Table. You may garrish the Salmigondin with some Grapes, just scaled with French Beans blanch'd, or Station-slower or you may put under it, instead of Lettice, little small Sallading.

#### Or thus,

Mince very fine two boil'd or roasted Chicken or Veal, which you like best: Mince also ver fmall the Yolks and the Whites of hard Egg each by themselves: Shred also the Pulp of L mon very small; then lay in the Dish a Layer the minced Meat, a Layer of the Yolks, and the a Layer of the Whites of Eggs; over which Layer of Anchovies, and on them a Layer of the shred Pulp of Lemon, next a Layer of Pickle then a Layer of Sorrel, and last of all a Lay of Spinage and Cloves, or of Shalots shred small Having thus fill'd the Dish, set an Orange Lemon on the Top, and garnish with scrap Horse-Radish, Barberries and Slices of Lemon Let the Sauce de Oil beat up thick with the Jul of Lemons, Salt and Mustard. We serve the Dish in the second Course, or for a Side-Dish a Middle Dish for Supper.







#### SALMON

sa Sea-fish, as well as a River-fish; we dress it either Whole or in Pieces in the following inners.

To dress a Salmon au Court-bouillon.

After having drawn and clean'd your Salmon, fre the Sides of it pretty deep, that it may take e Relish of your Court-bourllon the better: Lay ion a Napkin, and scason it with Salt, Pepper, loves, Nutmeg, Onions, Cives, Parfly, fliced emon, Bay-Leaf and Basil. Work up the Quany of about a Pound of Butter with a little ower, and put it into the Belly of the Salmon; on wrap the Salmon in the Napkin, bind it out with a Packthread and lay it in a Fish-Ketnof a Size proportionable to the Largeness of or Fish; put to it a Quantity sufficient to boil in, of Wine, Water, and Vinegar, and fet it fer a quick Fire: When it is done enough, take off, and keep it simmering over a Stove, till are ready to serve; then take up the Salmon, fold the Napkin it is in, and lay another in the in which you intend to serve it, place the Mon upon it, garnish with green Parsly, and we it for the first Course.

dress a whole Salmon, or Picces of it à la Braise.

Lard it with large Lardons, well season'd, and dit about with Packthread. Take two or three mids of a Fillet of Veal, cut it in Slices, and it with some Bards of Bacon on the Bottom of New-pan; cover the Pan, and set it over a slack. When the Meat begins to stick, powder it R 2

with a handful of Flower, and give it seven of eight Turns over the Stove, keeping it always moving: Then moisten it with good Broth and few Spoonfuls of Gravy. Lay the Salmon in an oval Stew-pan; pour the Liquor of your Brail upon it, and lay over it your Slices of Veal; in a Bottle of Champaign or White Wine; seet there be Liquor enough; strew in a Seasoning Pepper, Salt, Spices and savoury Herbs, Ci Parily, and some Slices of Onion and Lemon; a Lump of Butter, and lay some Slices of fat B con over all of it; so set it to stew over a gent Fire; when it is enough done, take it off Fire, and let it stand a Couple of Hours in the quor to give it a Relish; but let the Pan be ways cover'd to keep it warm. When you ready to serve, take it up, drain it, untie Packthread, lay it in the Dish you intend serve it in, pour upon it a Ragoo of Craymade with Gravy, or else a Ragoo of Va Sweetbreads, Cocks-combs, &c. and serve it has

## The same, dress'd meagre for Fish-Days.

Lard it with Anchovies and the Flesh of B bind it about with Packthread, and put it an oval Stew-pan or Fish-kettle, of the Size your Fish. Put a Lump of Butter, as big asy Fist, into a Sauce-pan; set it over a Stove, when it is melted, throw in a handful of Flow and brown it, keeping it always moving: The put to it some Fish-Broth, and pour the Whole to the Stew-pan to your Salmon; to which likewise a Bottle of Champaign or White Wine that there may be Liquor enough to stew it Season it with Salt, Pepper, savoury Herbs Spices, Onions, Cives, Parsly, and Slices of mon; so get it ready over a slack Fire. When

Liquor, that it may have the Relish of it; Liquor, that it may have the Relish of it; take it up, unbind and drain it; lay it in bish you intend to serve in, and pour upit, either a Ragoo of Milts, Mushrooms and sules, or one of Cray-sish Tails, and its Garlings; so serve it. You will find the Ways of things these Ragoos in Letter R. p. 238.

To broil Salmon, with a white Sauce.

Having cut the Salmon in Slices, melt some mer in a Sauce-pan, and put a little Salt alight it; rub the Slices of Salmon with this mer, and broil them over a flack Fire. Make white Sauce as follows: Take some Butter and it into a Sauce-pan with a Pinch of Flower la Couple of minced Anchovies, having first I'd them and taken out the Bones: Add some pers and a whole Leek; season all this with pper, Salt and Nutmeg; put in a little Water a Drop of Vinegar. When the Salmon is Ild on one Side, turn it on the other, and put h Fire under it. Keep turning the Sauce over Move, and when it is of a due Thickness, put it the Dish in which you design to serve the mon, take out the Leek, lay in the Slices of non, and serve them warm.

To broit Salmon, with a brown Sauce.

Poil your Slices of Salmon as in the above ReReput into a Sauce-pan the Bigness of an soft Butter, and set it over a Stove: When Butter is melted, put in half a Spoonful of wer, and keep moving it till 'tis brown, then in some good Fish-Broth and a Glass of White Scason it with Pepper, Salt, an Onion R 3

struck with Cloves, a Bunch of Herbs, and a little shred Parsly. When the Slices of Salmon are broil'd, put them into this Sauce, and let the simmer in it. When the Sauce is wasted away much as you would have it, take out the Slices Salmon, lay them in a Dish, make a Thickening with one or two Yolks of Eggs beaten up in little Verjuice, and bind the Sauce with it; the pour it on your Slices of Salmon and serve the hot.

## Broil'd Salmon with a Cullis of Cray-fish.

Prepare and broil your Slices of Salmon above, and make the following Sauce. Take Piece of Butter, and put it into a Sauce-pan was Pinch of Flower, a whole Leek, and one hackovy, feafon'd with Salt, Pepper and Number and a little Water and a little Vinegar, and ke moving it over the Stove: When it is come to of a due Thickness, put in half a Ladleful of Clis of Cray-fish, set it again over the Stove to hit: Then take out the Leek, pour it into a Dlay your broil'd Salmon in it, and serve it.

## Broil'd Salmon with Mushrooms.

Having cut your Salmon in Slices, broil it above; then lay it in a Dish, and pour a Rat of Mushrooms upon it. You may find the Walmaking it in Letter M. Article Mushrooms, p. We likewise serve this broil'd Salmon with a goo of Trustes, or Morils. See p. 133.

## To dress Salmon in Champaign Wine,

Cut the Salmon in Slices, and take off the State than take out the middle Bone and cut each afund

with Salt, Pepper, an Onion stuck with with Salt, Pepper, and half a Bay-Leaf; a Piece of fresh Butter, a little grated Bread, Trustes and Mushrooms; then pour in half lottle of Champaign Wine, and set the Sauce-on a Stove over a well kindled Fire; when Liquor is wasted away to the Degree it ought, dit with a Cray-sish Cullis; Dish it up hand-nely, and serve it warm for the first Course.

## To dress Salmon with savoury Herbs.

Cut and bone your Salmon as in the last Rept. Lay some fresh Butter on the Bottom of a h or Pasty-pan: Let your Seasoning be Salt, pper, a little Nutmeg, all Sorts of savoury the, two or three whole Leeks, and some nced Parsly: Lay this upon the Butter, and ur Slices of Salmon upon it, and season them er as under; melt some Butter to sprinkle over em, and drudge them with very fine Crums of read; then set them in an Oven, or bake them a Baking-Cover with Fire under and over em. Mean while make a Sauce as follows: ake some raw Trusses, peel them, wash them ell, and cut them in small Slices; put them into Sauce-pan with a little fresh Butter, and toss em up over a Stove; moisten them with a litt Fish-Broth, season them with Salt, Pepper, id a Bunch of Herbs, and make them simmer ser a gentle Fire; bind your Ragoo with a fown Cullis, and when the Salmon is baked to a ne brown Colour, pour your Ragoo into a Dish, If the Slices of Salmon over it; so serve it for the # Courfe.

Salmon

## Seimon marinated and fry'd.

Having cut your Salmon in Slices as before, put them into a Sauce-pan and season them with Salt, Pepper, a Bay-Leaf, a little Basil, an Onion cut in Slices, some whole Cives, a little Parsly, half a dozen Cloves, the Juice of three or sour Lemons, or else a little Vinegar; mix all this together, and let your Salmon lie in it a Couple of Hours; then take it out, dry it between two Napkins, drudge it well with Flower, and fry it in clarify'd Butter; make it very brown; lay a Napkin in a Dish, place your Slices of fry'd Salmon upon it; let your Garnishing be only fry'd Parsly; so serve it in Plates or little Dishes.

### To make a Samon-Haftlet.

Skin your Salmon and cut it in Dice about the Size of a little Walnut. Take some small Skewers of about a Finger's Length, and put three or four of your Bits of Salmon upon a Skewer; we call each Skewer a Hastlet. Make two dozen of these Hastlets, put them into a Sauce-pan with melted Butter, season them with Salt, Pepper, savoury Herbs, minced Cives and Parsly, and Juice of Lemon; heat all this one Moment, then drudge your Hastlets with Bread crumm'd very fine, and lay them to broil on a Gridiron over a little Fire; when they are broil'd on one side, turn them and put fresh Fire under them. When they are broil'd very brown, lay a Napkin in a Dish, place a Porringer with a Ramolade in the Middle of it, lay the Hastlets round it, and serve them for Plates or little Dishes.

Note, We garnish our largest Dishes of the first

Course with these Hastlets.

### To farce Slices of Salmon.

Cut three or four Slices of Salmon an Inchethick, and take off the Skin; then cover them with the same Farce you use for a Pupton of Salmon, which see in Letter P. p. 221. When they are farced rub them over with beaten Egg and melted Butter. Lay a little Butter in a Dish or Pastypan, season it with Salt, Pepper, a little savoury Herbs and Spices, some whole Cives and minced Parily, then place in your farced Slices of Salmon and set them into the Oyen; when they are baked, and of a fine Colour, put a Ragoo of Cray-sish in the Dish in which you design to serve it, and lay your Slices of Salmon upon it, so serve them warm. To make the Ragoo, see Letter R. Article Ragoos; p. 240.

#### To make a SALPICON.

Selpicon is a Sort of Ragoo so call'd, and that we use in our great Dishes of Roastmeat, which we serve in the first Course, such as Chines of Beef or Mutton, Barons of Beef, and Quarters of Mutton or Veal, &c. We make it as follows: Take some Cucumbers, cut them in two, and take out the Seeds: Then cut them in Dice, and lay them in a Dish to marinate in Vinegar, Pepper, Salt, and an Onion or two cut in Slices; cut some of the Lean of a Ham of Bacon in Dice; take some Mushrooms and Trusses, the Breasts of Pullets, fat Livers and Veal Sweetbreads. Squeeze the Cucumbers, toss them up in a Sauce-pan over the Stove with a little melted Bacon; moisten them with Gravy and let them simmer in it over a gentle Fire; then take the Fat clean off. Set over a Stove another Sauce-pan with a little melt-

### Salmon marinated and fry'd.

Having cut your Salmon in Slices as before, put them into a Sauce-pan and season them with Salt, Pepper, a Bay-Leaf, a little Basil, an Onion cut in Slices, some whole Cives, a little Parsly, half a dozen Cloves, the Juice of three or sour Lemons, or else a little Vinegar; mix all this together, and let your Salmon lie in it a Couple of Hours; then take it out, dry it between two Napkins, drudge it well with Flower, and fry it in clarity'd Butter; make it very brown; lay a Napkin in a Dish, place your Slices of fry'd Salmon upon it; let your Garnishing be only fry'd Parsly; so serve it in Plates or little Dishes.

### To make a Salmen-Hastlet.

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#### To make a SALPICON.

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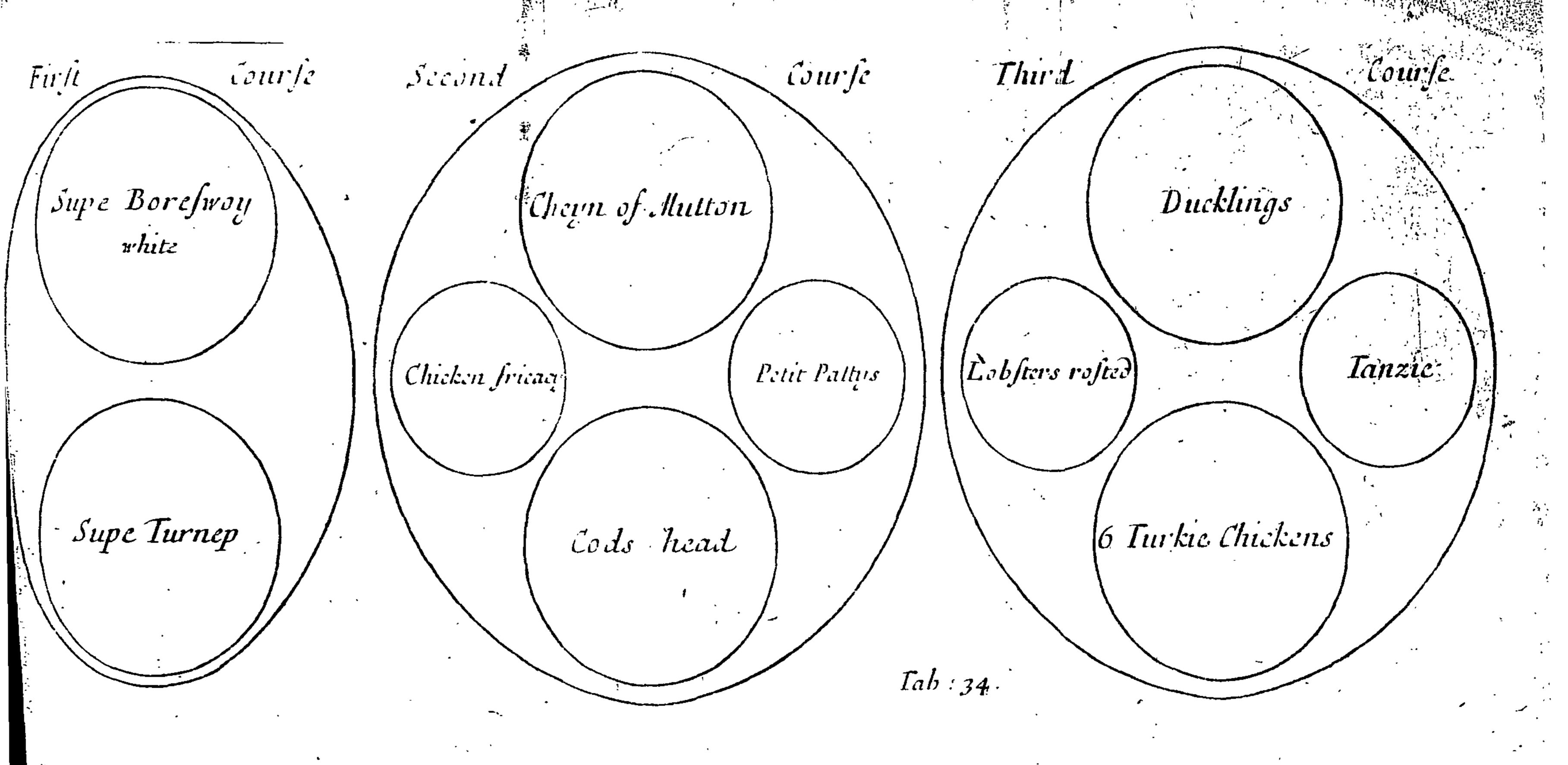
ed Bacon, into which put the Ham you had cut in Dice, a few Cives and a little Parsly. Mince the Mushrooms, Trusses, and Sweetbreads, and toss up all these Ingredients together, and then moisten them with some Gravy, season them with Pepper, Salt, and a Bunch of Herbs, and when the have simmer'd a while in it, take off all the Fig. Then they are done almost enough, put to them to the Livers, and the Breasts of your Pullets cut in Dice; then bind your Salpicon with some Cullis c. Veal and Ham, and some Essence of Ham. When the Cucumbers are ready, bind them likewise with the same Cullis, and put the Whole into the same Sauce-pan, that is to say, put the Ragoo of Cucumbers into the Salpicon. Make a Hole in your Piece of Roast-Meat, in the Part of it you think most convenient; for Example, if it be a Quarter of Veal, or Mutton, make it in the Leg; and having taken out the Flesh that may serve you for some other Use, put the Salpicon in the Room of it.

Note, You may likewise serve the Salpicon by it felf.

#### SALT-FISH.

To dress Salt-f.sh à la Montizeur.

Skin, mince it small, put it on the Fire in a stewing Dish, with a good deal of Butter, and six whole Onions; when the Butter is melted, add the minc'd Fish, with Pepper and Nutmeg, and stir it over the Fire: Your Salt-sish being boil'd, take it from the Skin and Bones, and mince it as the other fresh Fish, with sour Rolls, soak'd in Milk very thick; mix all these together, with Nutmeg and a Piece of fresh Butter; this being done, spread your Cod as long as your Dish is in Bigness, lay on your Dish some of your minc'd



Fish. So place your whole Fish in the Middle of your Dish, putting some of your minc'd Fish in about it, but none on the Top; put a little melted Butter and Oysters over it, and a little grated Bread; so bake it in an Oven or Baking-cover. Make the Sauce of Butter, Milk, and Nutmeg; bake it in the Dish you serve it in. Serve the Sauce in a Porringer to the Table, with a little of yer the Fish.

### To fry Salt-fish.

Take a Tail of Salt-fish and water it till it is very fresh: Either leave it Whole or cut it in Slices as you think fit: Dry it well and drudge it with Flour; fry it brown with clarify'd Butter, and serve it dry with fry'd Parsly.

### Fry'd Salt-fish with a Sauce Robert.

Your Salt-fish being fry'd as in the last Receipt, make a Sauce Robert as follows. Cut some Onions in Dice; toss them up in a Sauce-pan with a Morsel of Butter; when they are brown, drudge them with Flour, moisten them with Fish-broth, and set them to simmer over a gentle Fire: When they are enough done, put the fry'd Salt-fish into the Sauce, and let it simmer in it; put in some Mustard and a little Vinegar; and if your Sauce be not thick enough, bind it with a Cullis; then take up your Salt-fish, lay it in a Dish, and pour your Sauce Robert upon it. It is proper only for the sirst Course.

Note, You may serve it without making it simmer in the Sauce: To this End, when the Sauce is ready, pour it into the Dish, and place your slices of fry'd Salt-sish handsomely upon it. Take Notice, That when we serve it in this Manner, we always cut the Salt-sish in Slices before we sry it; and that we serve it in Plates or little Dishes.

Note

Note likewise, That we often serve this fry'd Salt-fish, whether in one entire Piece, or cut in Slices, either with a Ragoo of Cucumbers or of Endive, made as is directed in Letter R. Article Ragons, p. 235, 237. save only that instead of Gravy, Bacon and Cullis there mention'd, we make Use of Fish-broth, Burter and a Cullis of Cray-fish.

### To farce a Tail of Salt-fish.

Take the Flesh of a Carp and half as much Lel, some Mushrooms, a French Roll soak'd in Cream, and the Yolks of three or four raw Eggs; season it with Parsly, Cives, Salt, Pepper, savoury Herbs and Spices; mince all this well together, and pound it in a Mortar, with some fresh Butter in Proportion to the Quantity of your Fish. Boil a Tail of Salt-fish; pull off the Flesh in Flakes, keep the Bone, and let the End of the Tail hang to ir. Toss up in a Sauce-pan some Mushrooms and Trufics, in a Brown made of Butter and Flour, moisten this Ragoo with Fish-broth, set it to simmer as usual, and take off all the Fat, then put to it some Milts of Carps, together with the Packes of your Salt-fish; bind it with a Crayfish or other Cullis, and set it by a cooling. Lay the Bone of your Salt-fish with the Tail hanging to it, in a Silver Dish or a Pasty-pan; place in your Farce in the Form of a Tail of Salt-fish; make round it a Rim three Inches high, pour in your Ragoo, and cover it with the same Farce; Dip a Knife in a beaten Egg, to smooth it over and make it lie very even: Melt a Piece of fresh Butter and pour it over it, drudge it with very small Crums of Bread, and bake it till it be of a fine brown Colour; then serve it for the first Courfe.

Oblerve, That when you bake it in a Pasty-pan. vou must lay under it little Slices of Bread, cur tery thin, to hinder it from sticking to the Pan, and that you may the better slide it off into the Diffi vou serve it in.

To dress Salt-fish à la Sainte-Menhout.

Put a Couple of Tails of Salt-fish into boiling Water; when they are boil'd, pull them to Pieces in Hanes as large you can. Make a Sauce with high Butter, a Pinch of Flour, some min'd Parin, Truffes and Mushrooms, some Capers, Pepper. Nutmeg and Cream, put in your Flakes of Saltish, and set them to simmer in it over a Stove; then set it by to cool. Make a Hash of Carp in the Manner directed in Letter H. p. 107. and put it nito a Dish: Garnish the Brims all round with sour Salt-fish, but let them not cover the Hash that is in the Middle of it; strew over the Whole some Bread crumm'd very fine, and set it in an Oven to brown it; then serve it for the first Course,

#### SAUCES.

To make a Leer of Fish Sauce; in which is contain'd a Receipt for dressing a Cod's Head, or any other large Fish, after the English Way.

OR a Cod's Head blanch off a Quart of Oy-sters, but save their Liquor; wash them in Water, cleaning them from the Beards and Shells. But instead of the Oysters, you may take two or three Lobsters, and cut them in large Dice; place either of them in a Sauce-pan: If your Cod's Head is large, you must put two Pounds of Burrer to ir, if small, one Pound. You must put to each Pound of Butter, the Yolks of three Eggs, three

three Anchovies taken from the Bones, and minc'd small, one Lemon, a scrap'd Nutmeg, a little beaten Pepper, a whole Onion, a Bunch of sweet Herbs, tr'd up together with Pack-thread. Let vour sweet Herbs be a Sprig of Thyme, half a Bay-Leaf, and a little Parily: If you make Use of Oysters, put their own Liquor to them that you fav'd when they were set off; but if you have Lob. sters, take the Spawn, or Red out of the Body: or if they have neither Spawn nor Red, take the small Claws, and pound them in a Mortar, and strain it out with five or six Spoonfuls of White-Wine or Gravy, and put it to your Butter and o. ther abovemention'd Ingredients. Your Sauce being thus ready in a well tinn'd Sauce-pan; get your Cod's Head clean and in order, cut according to the Bigness of your Dish; tie it with two Yards of Pack-thread or Tape, but not very strait, because your Pack-thread will be apt to cut your Fish, unless you have Splinters of Wood betwixt that and your Fiss, which must not be of Fir. Then place your Cod's Head in a Sauce-pan or earthen Pan; put over the Fire in another Sauce-pan, a Pint of Vinegar, and a Spoonful of whole Pepper and Cloves, a green Lemon-peel, two Bay-Leaves, three or four Onions in Slices, and two Handfuls of Salt. Let all this boil up together, and pour it over your Cod's Head. Let it lie in this Pickle an Hour before you boil it, and turn it frequently, that it may take the Taste of the Pickle; then boil it over the Fire in a Pan of Water; if your Cod's Head is tolerably big, it will take an Hour's fost Boiling. Put it in with a Fish-Plate under it, if you have one; if not, you may put a Mazarine under it, and boil the Pickle with it, adding a Handful or two of Salt, as you find Occasion, according to your Discretion: Take care you take it up with a good strong Skimmer

skimmer under your Mazarine, without Breaking. put it a draining on a Colander. At the same Tine, draw up your above Sauce over a gentle, clear Fire, stirring it with a wooden or well-tinn'd Ladle, as you do to draw up Butter: Let it be thicket than Cream. If you find it is too thin, shake alittle Flour on your Ladle, and if it is too thick, add a Spoonful or two of White-Wine or Gravy, then take out the Bundle of sweet Herbs, and he whole Onions, and squeeze in a Lemon; place some Sippers about your Dish, and some in the Bottom; then slide in your Cod's Head, being first well drai 1'd, with the Back up; you may pour a little of vour Fish-Sauce on your Cod's Head while it is adjuning, to make the Water go from it. Let your Garnishing be scrap'd Horse-Radish, and pakled Barberries or Lemon; your Sauce being very hot, pour it over. So serve it. But if you have Plenty of Fish, you may garnish it with fre'd Smelts, or Sparlings turn'd round, or you man use Whitings fry'd, and Parsly betwixt them. Dip your Fish that is to fry into two raw Eggs, and then drudge them with fine grated Bread, and allittle Salt, and fry them in clarify'd Butter or Hog's Lard. I have been the more particular in this Receipt, because you may dress any other strong Fish after the same Manner; for Example, Solmon, Pike, Trout, or whatever you have. If Salmon or Trout, use no Vinegar, because it takes the Colour away.

To make a Sauce with Westphalia Ham.

Cut three or four Slices of it, beat them, put them into a Sauce-pan and set them over a Stove: When they begin to stick to the Pan, drudge them with a little Flour, keeping them always moving, moisten them with Gravy, put in a Bunch

of Herbs and Pepper, and let them simmer gent thy over the Fire. If it should chance not to be so thick as you desire to have it, bind it with a little Cullis of Veal and Ham. Strain it through a Sieve, and use it for all Sorts of Roast-Meat of white Flesh.

### To make green Sauce.

Take some green Wheat and pound it in a Mortar with a Crust of Bread; season it with Pepper and Salt; moisten it with Veal Gravy and Vinegar, then pour it into a Sieve and strain it. This Sauce is proper for Lamb.

To make a Sauce for Ducks, Teals, &c.

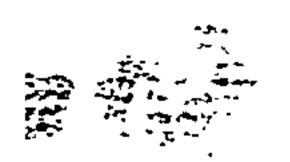
Take some Veal Gravy, season it with Pepper and Salt, squeeze in the Juice of a Couple of 0-ranges, and serve it with all Sorts of wild Fowl.

### To make a Sauce for Wood-cocks.

Having roasted your Wood-cocks, take out the Git, and Livers, bruise them to Pieces in a Saucepan, season them with Pepper and Salt, moisten them with red Wine; cut up your Wood-cocks in the Sauce, and if it be not thick enough, bind it with two or three Spoonfuls of a Cullis of Veal and Ham; make it hot, squeeze in the Juice of two Oranges and serve it.

### To make a Sauce for roafted Mutton.

Peel some Shalots and mince them very small put them into a Dish with Pepper, Salt and Veal or Mutton Gravy. We likewise use this Sauce sor roasted Fowls.



#### To make Anchovie-Sauce.

When your Anchovies are wash'd, take out the Bones, minde them small, and put them into a succe-pan with a little thin Cullis of Veal and Ham, scason'd with a little Pepper; make it hot, then put in a Drop of Vinegar, and use it with your Dishes of Roast-Meat.

## To make Caper-Sauce.

Take some Essence of a Westphalia Ham, and put it into a Sauce-pan with some Capers cut in three or sour Pieces each; put in a little Pepper, and serve it hot in whatever Dishes you think six to use it.

### To make Sauce with Trufles.

Peel your Trusses, wash them clean and mince them; put them into a Sauce-pan with some thin Cullis of Veal and Ham; season this with Pepper and Salt, then make it simmer over a gentle Fire: Serve it hot with any Dishes of Butchers Meat masted or boil'd.

Note, We make Sauces of Morils and Mushrooms the same Way.

#### · To make an Onion-Sauce.

Take some Veal Gravy and set it to simmer in Sauce-pan with a Couple of Onlons cut in Slices, season it with Pepper and Sal strain it through a Sieve, and use it hot.

### To make a Sauce call'é a Poivrade.

Put some Vinegar into a Sauce-pan with a little Veal Gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon; season it with Pepper and Salt, and when it is boil'd, strain it through a Sieve, pour it into a Porringer, and serve it hot with the several Dishes directed in the Receipts.

### To make a sweet Sauce.

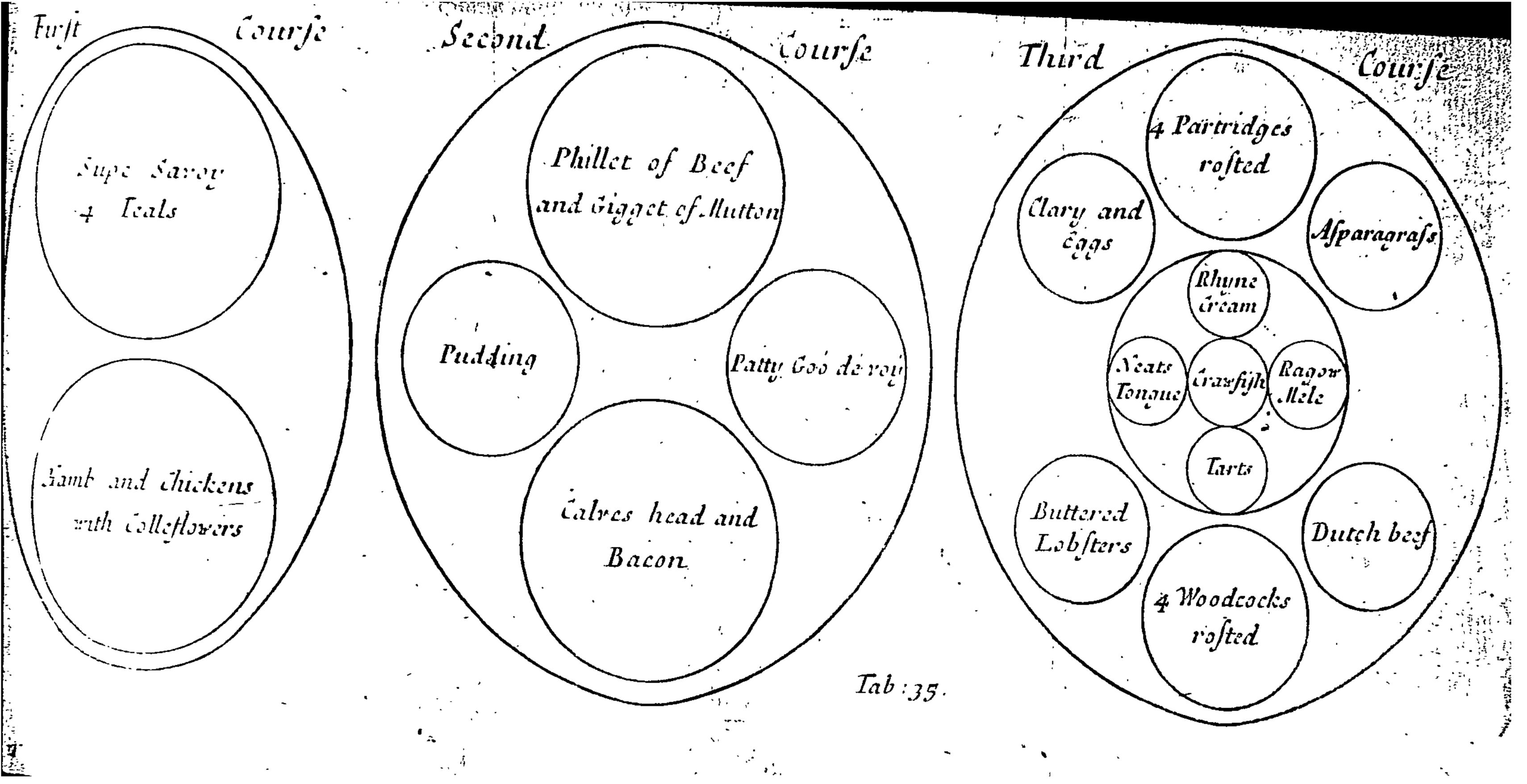
Put into a Sauce-pan some Vinegar, one Bay-Leaf, a Stick of Cinnamon, some Sugar, and make it boil; when it is wasted away to a due Degree, strain it through a Sieve, and serve it hot with all Dishes where it is proper to use a sweet Sauce. Instead of the Vinegar you may make Use of Wine.

### To make a Sauce with Fennel and green Goosberries.

Put a little Butter into a Sauce-pan and melt it, then put to it a Pinch of Flour, and Brown it; add a few minc'd Gives, and moisten your Sauce with some Fish-broth, season'd with Pepper and Salt. When it boils, put in two or three Sprigs of young Fennel; and some well-pick'd Goosber-fes: Keep it simmering till your Goosberries are enough done, then bind it with a Cullis, and serve it hot where proper.

#### To make a Sauce-Robert.

Cut some Onions in Dice, toss them up in a Sauce-pan with a little melted Bacon, keeping them always moving; when they are half Brown'd, pour off the Fat as clean as you can, moisten them



them with Gravy, and let them simmer over a gentle Fire, having first season'd them with Pepper and Salt: When they are done enough, bind them with some Cullis of Veal and Ham; put in some Mustard and a little Vinegar, and use it when you have Occasion; but particularly for roasted Pork.

#### To make S A U C I D G E S.

TAKE some Hogs Flesh, of the best and tenderest Pieces, an equal Quantity of the Fat and Lean; you may mix a little Veal with it; mince it all well together with a little Shalot; season it with Salt, Pepper, a very little sweet Herbs, and some Spices of all Sorts; add to it as big as an Egg of Bread crumm'd very small: Take the smallest Hogs Guts, and having prepar'd them as in the Directions for Marrow-Puddings, p. 203. fill them with these Ingredients in the Mame Manner. Prick the Guts from Time to Time with a Pin, as well to let out the Wind as to make them fill the better: When they are full, smooth the Saucidges with your Hand; tie them of the Length you would have them, and broil them over sagentle Fire. Serve them for Hors-d'Oeuvres, or the them for Garnishings.

Note, We make Veal Saucidges in the same Manner, only making Use of the Lean of a Fillet of Veal instead of that of Pork, and as much of the Fat of Hogs Flesh as of the Lean of Veal. As to all the rest we observe the same Directions.

## To make a Saucidge-Royal.

Take some Flesh of Partridges, some of a Pullet or Capon, some Gammon of Bacon, and a little of a Leg of Veal, all of it raw; add to S 2

this some Parsly, Cives, Trusles and Mushrooms, two whole Eggs, the Yolks of three or four more, and a Spoonful or two of Cream; season all this with fine Spices of all Sorts, some Salt, Pepper and a very little Garlick; shred it all together; Then rowl up this Farce in large Rolls, according to the Quantity you have of it; and to make it hold together in the Dressing, cut some very thin Slices of a Fillet of Veal, and lay them flat upon a Table, rowl up this Farce in them, and make each Saucidge at least as big as your Wrist, and of a reasonable Length. Having thus prepared your Saucidges, take an oval Sauce-pan, cover it thick at Bottom with Bards of Bacon, and place! your Saucidges upon them, so as to touch one another; cover them first with Slices of Beef, and then with Slices of Bacon, and stew them à la Braile, taking care that the Fire be not too violent. They must stew eight or ten Hours; then take them off the Fire, and, fet them to cool in the same Sauce-pan, When you are ready to serve, take off the Fat with your Hand; take out your Saucidges, being careful not to break them ! take off the Veal Slices in which you rowl'd them up; then with a sharp Knife cut them in Slices lay them handsomely in a Dish or Plate, and serve them cold.

### To make Bologua Saucidges.

Take of a Buttock of Beef and of a Leg of Pork, of each three Pounds, two Pounds or more of the Fat of Pork or of Bacon, and a Pound and a Half of Beef-Suer: Parboil the Meat over a Fin for an Hour, then shred it small, each Sort by self; next shred the Pork or Bacon-Fat, and the Beef-Suet by themselves: Then take Savoury Thyme, Penny-royal and red Sugar, of each a

equ

equal Quantity, and the Weight of two Ounces only of all of them: Having shred the Herbs very fine, mix with them Nutmeg, Cinnamon, Cioves and Mace powder'd grossly, of all of them together about fix Drachms: Then mix the Meat and all the other Ingredients well together, with a good Quantity of Salt; add to it the Yolks of a Dozen Eggs, and four Ounces of Flower made into loft Paste; and having mix'd these well together pound them in a Mortar. Prepare some Ox Guts as follows: Having cleans'd them well, cut them into proper Lengths and let them lie three or four Days in Water and Salt, turning them Inside out every Day till they are clean and white: Then fill them with the above Ingredients and tie them fast: Hang them in the Smoak or dry them in a Tin Stove over a Fire made of Saw-dust, for three or four Days together. They will keep, if thus order'd and well dry'd, a great many Months.

## To diefs SCATE or THORNBACK, the Dutch or English way.

Aving skinn'd them on both Sides, cut the two Sides from the Body, and each Side nown through the Middle; then lay each Half crofs-ways, and cut it in Slices crofs-ways, half an Inch thick. When you come up toward the thick Part, cut it thinner; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fish is fresh, it will make it curdic and turn crimp. Then boil it in a Brass-Dish, with Water, Salt, and Vinegar; skim it well in the Boiling; put your Liver a boiling two or three Minutes before you put in your cut Fish, which will be boil'd in a Quarter of an Hour; take up your Slices carefully, that you break them not; for they will be turn'd round like a Hoop,

and very tender; drain them well and slip them into your Dish, with some Sippers under them, Let vour Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flower, the Yolks of two Eggs, some scrap'd Nutmeg, a little beaten Pepper, and minced Anchovy; draw this up together to the Thickness of a Cream; then put in a good Spoonful of Mustard, and half a Lemon; pour it hot over your Fish, and lay the Liver upon it. Let your Garnishing be a little pick'd Parsly, clean wash'd. So serve it.

This Sauce is proper for boil'd Smelts, or Sparlings or for boil'd fresh Herrings.

To dress a Scate or Thornback au Court-Bouillon.

Gut it and wash it well in Water; then boil it in Water, with Vinegar, Salt, Pepper, Cloves and favoury Herbs. When it is almost boil'd, throw in the Liver to boil a Moment; then take the Fish off the Fire, and let it stand in its own Liquor When it is almost cold, take it up, skin it and pick out the Thorns; having clean'd it well, lay it in a Dish, and serve it with a brown Sauce, made of oil'd Butter and Parily tois'd up in it, with a Drop of Vinegar.

### To dress Scate with Anchovy-Sauce.

The Scate being boil'd as in the last Receipt, let it stand to cool, then skin it and take out the Thorns in like Manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-Dish of Coals: Mean while prepare the following Sauce. Put into a Sauce-pan some fresh Butter and a Pinch of Flower; season it with Salt, Pepper and Nutmeg, moisten it with

Anchovies, mince them and put them into the Sauce, and turn it over the Stove; when the Sauce is thicken'd, pour it on your Scate and serve it for the first Course.

At another Time you may serve it with Capers in a white Sauce, or with a Cray-fish Cullis in white Sauce likewise, and pour it on your Fish.

## To fry Scate, with a brown Sance.

Gut your Scate, cut it in two in the Middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flower, and fry it in clarify'd Butter; when it is fry'd, take it up, drain it and put it into a Sauce-pan. Make a brown Sauce as follows. Mince some Cives and Parsly; set a Sauce-pan over a Stove with a Lump of fresh Butter and melt it; then put in a little Flower and brown it; when it is brown'd put in the Cives and Parsly, together with some Fish-broth or Juice of Onions, season it with Salt and Pepper; let it simmer a while, then put it into the Sauce-pan to your Scate, with some minced Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind your Sauce with a Crayfish or other good Cullis, pour it on your Scate and serve it.

At other Times the Scate being fry'd, and having simmer'd in the brown Sauce as above, we dish it up, pour on it a Ragoo of Cray-fish, or of Milts, or of Muscles. See the Manner of making them in their respective Articles.

To make Scotch Colleps of Mutton or Veat.

Having cut the Meat into thin Slices, beat it with a Rolling-pin, and hack the Slices with the Back of a Knife on both Sides of them; then fry them in good Meat-Gravy: Set a Dish over a Chafing-Dish of Coals, and lay them in it: Let the Sauce be two Anchovies dissolved in a little Clarer, to which put a little Butter, and the Yolks of two or three Eggs beaten: Beat it all together, and pour it over the Collops: Then lay on them some thin Slices of fry'd Bacon, the Yolks of Eggs boil'd hard, and fry'd afterwards, and some Saucidges fry'd likewise, and so serve them.

### Another Way.

Having boned a Leg of Veal, cut as much of it as you intend to use, into thin Slices, and beat them with the Back of a Cleaver. Then season them with Salt, and draw Lardons of Bacon of an Inch in Length through every Piece: Fry them in Butter, and let the Sauce be Mutton-Gravy, Claret, one or two Anchovies, and the Juice of an Orange warmed a little over the Fire; rub the Dish with a Clove of Garlick, and having laid in the Collops, pour the Sauce over them. Garnish with sliced Lemon.

## To make Scotch Collops of a Leg of Mutton.

Having cut the Mutton into thin Slices, bear them very well, and set them over a quick Fire in a Pan with a glazed Bottom, and just as much melted Butter as will smear it over; Turn them several Times, and when they are enough, lay them in a Dish, and set them over a Chasing-dish of

of Coals, keeping them cover'd while you prepare the Sauce as follows. Take about a Pint of Mut-ton-Gravy, into which put a pretty large Piece of Butter, some Pepper, a small Onion; or otherwise rub the Dish with a Clove of Garlick; Let this boil a while, then take out the Onion, pour the Sauce on the Collops, stew them a little together, squeeze in some Juice of Lemon, and serve them up.

#### SHAD

Is a Sea-fish, which nevertheless often comes into fresh Water; where having continued some Time, it becomes much better than when it is taken in the Sea.

### To broil a Shad.

Scale it and score it on the Sides; then rub it over with Butter, stew it with Salt, and broil it brown upon a Gridiron over a small Fire: Serve it with a Sauce of Sorrel and Cream: To the Sorrel add some Parsly, Charvil, Cives, Salt, Pepper, Nutmeg and good Butter. Or else you may serve it with a Ragoo of Mushrooms; or with a brown Sauce with Capers: Or lastly, with a Sauce made of fresh Butter, minced Parsly and Cives, together with some Capers, all toss'd up in a Sauce-pan with the usual Seasonings, and the Liver of the Shad bruised in the Sauce to thicken it; otherwise you may bind it with a Cray-sish or other meagre Cullis.

## To dress a Shad au Court-Bouillon.

Having scaled and scored it, boil it in White line with a little Vinegar, Salt, Pepper, Bay-Leaf,

Leaf, Onions stuck with Cloves, Slices of Lemon, and a lump of Butter; when it is boil'd; serve it dry on a Napkin for a Dish of the first Course.

### To fry SMELTS.

AY them to marinate in Vinegar, Salt, Pepper, Bay-Leafs, and Cives, then dry them well with a linen Cloth, drudge them well with Flower and fry them. So ferve them hot with fry'd Parsly.

### To dress Smelts in Ragoo.

Put them into a Sauce-pan with Butter, a little White Wine, scraped Nutmeg, sliced Lemon, and fry'd Flower; when they are almost enough, add some minced Capers and serve them.

### To dress Smelts au Court-Boüillon.

Put them into a Stew-pan with White Wine, fliced Lemon, Pepper, Salt and Bay-Leaf; when they are enough, serve them on a Napkin with green Parsly, or else with the Ramolade, for which you have the Receipt in Letter R. p. 241.

### To dress SNIPES in Ragoo.

SLIT them in two, but take out nothing from their Bellies; toss them up with melted Bacon, feason them with Salt and Pepper, the Juice of Mushrooms, and when they are enough, squeeze in some Lemon and serve them.

## To make a Surtout of Snipes.

Take the Breasts of Pullets, Chickens and Partidges, mince them with some blanch'd Bacon, some Veal Sweetbreads, some Trusses and Mush-100ms, some Beef-Marrow, the Crum of two French Rolls soak'd in Milk; all Sorts of sweet Herbs, a little Cream-Cheese, and as much Cream as you judge convenient; all this being well minced and seasoned, put in the Yolks of four or five Eggs, and one or two of the Whites; make round Bills of some of this Farce as big as Walnuts, mi them in beaten Eggs, and then in Bread crumm'd very fine. Lay a Rim of them round the Dish in which you intend to serve your Surtout. Inen, your Snipes being roasted and cold, make : Selmigondin of them, [for which see the Reclet, p. 241.] and lay it in the Dish; cover it with the Remainder of your Farce, smooth it over with beaten Egg, drudge it with fine Crums of Bread, and bake it in an Oven till it is of a fine brown Colour, then serve it warm for the frit Course.

### To roast Snipes.

Dry them or not, as you like them; but if they are drawn, then put a small Onion into the Belly of each Snipe; and while they are roasting, put Claret, Vinegar, Salt, Pepper and Anchovy into the Dripping-pan; to which, when they are toasted, add a little grated Bread and some Butter, shaking the Whole well together, and so serve them up. If you do not draw them, then only take out the Guts, mince them very small, and put them into Claret, with a little Salt, Gravy and Butter. Or you may make the Sauce thus:

Having

Having boil'd some Onions, butter them, and season them with Salt and Pepper, and put to them the Gravy of any fresh Meat.

### To fry SOLES.

I Aving gutted and wash'd your Soles, dry them well, drudge them with Flower and fry them in clarify'd Butter till they are of a fine brown Colour; then drain them dry, and having laid a Napkin in the Dish you intend to serve them in, place them upon it with fry'd Parsly, and serve them for the first Course. We generally eat them with Salt, Pepper, and the Juice of Orange or Lemon.

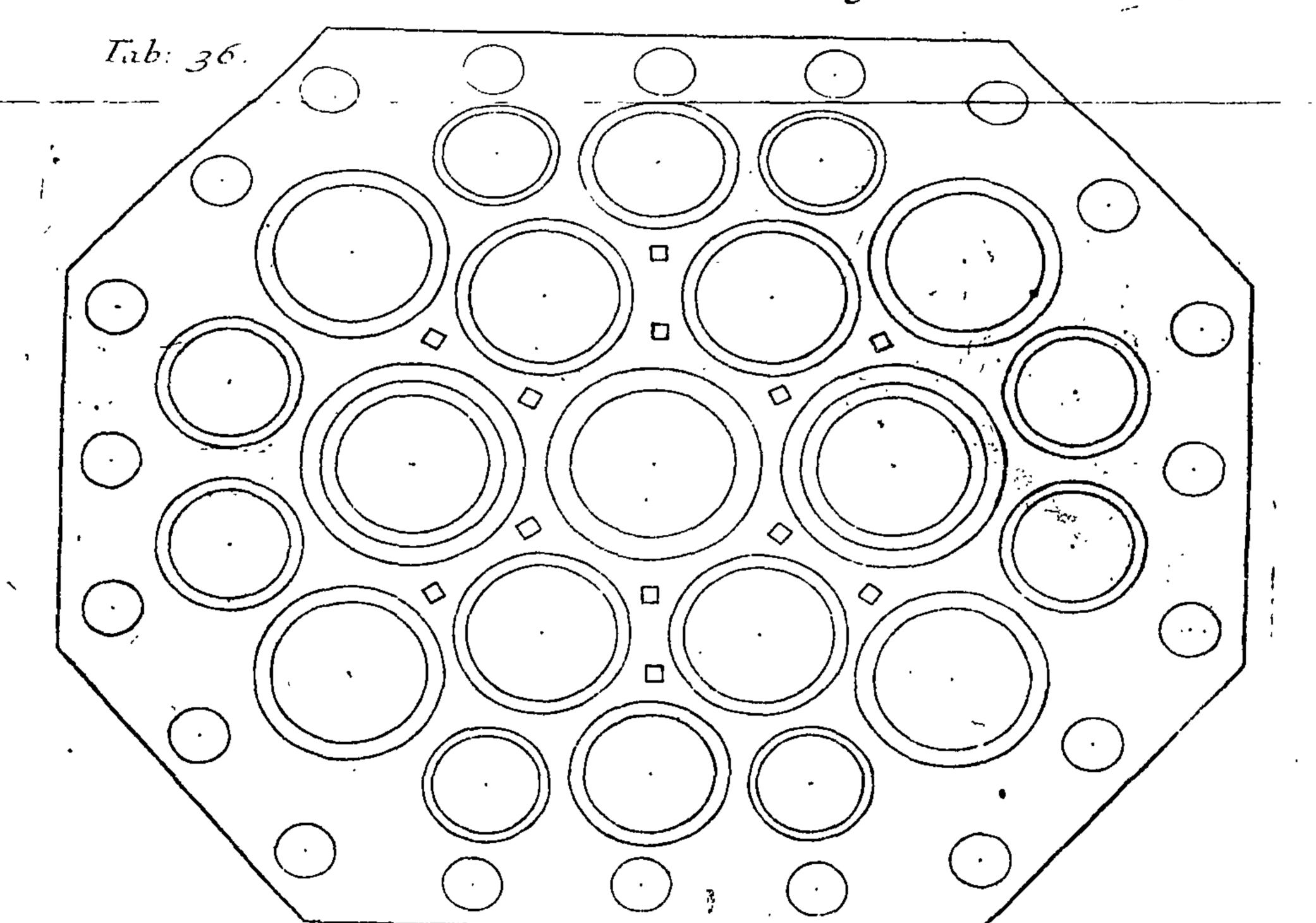
### To dress Soles in Champaign Wine.

Take some middle-siz'd Soles, and having gutted and scaled them, cut off the Head, the Tail, and the Fins all round them; lay them in a Stewpan, season them with Salt, Pepper, an Onion stuck with Cloves, a Bunch of sweet Herbs, some whole Cives, minced Parsly, and Slices of Lemon: Pour on them a Pint of Champaign Wine, and a little Fish-broth, to which add a Lump of Butter, and some Crum of Bread grated very fine; set all this over a Stove with a quick Fire. When the Soles are enough stew'd, and the Liquor is wasted away as it ought, thicken it with a brown Cullis, or with one of Cray-sish; lay the Soles handsomely in a Dish, pour the Sauce upon them, and serve them warm for the first Course.

## Fry'd Soles with a brown Cullis.

Having gutted, scal'd, wash'd and dry'd your Soles, slit them along the Back, and fry them; when

A Table for 20 Persons, coverd with 21 Dishes, & 12 Hors-d'œuvres.



when they are fry'd, cut off the Head, and the End of the Tail; set a Sauce-pan over a Stove with a little Bit of Butter, put in it a little shred Cives and Parsly; when it is fry'd a little, moisten t with Fish-broth, season it with Salt and Pepper, let it simmer a while, then put in some Capers, bind your Sauce with a brown Cullis, put in the Soles to simmer in it; then lay them in a Dish, pour the Sauce upon them and serve them.

## Soles with Cucumbers.

When your Soles are fry'd as in the last Receipt, set them to drain. Take three or four Cucumbers, cut them in two, take out the Seeds, and cut them in Dice; lay them to marinate two Hours with an Onion cut in Slices, Pepper, Salt, and a little Vinegar; turn them in it from Time to Time; then dry them in a Napkin; melt some Butter in a Sauce-pan, put in the Cucumbers and brown them, then moisten them with Fish-broth, and keep them simmering over a gentle Fire; when they are done enough, take off all the Fat, and bind them with a brown Cullis, or else with a Brown made of fry'd Flower: Put your fry'd Soles into the Sauce-pan to your Cucumbers, and when they have simmer'd a while among them, dish them up, pour the Ragoo upon them and serve them.

## To dress Soles en Fricandeaux.

Gut your Soles and scrape them; then having wast'd and dry'd them, cut off the Heads, Tails, and all the Fins quite round them; then slay off the upper Skin, lard them with the smallest Lardons; and drudge them with a little Flower. Put some melted Bacon into a Sauce-pan, set it over a Stove,

when they are fry'd, cut off the Head, and the End of the Tail; set a Sauce-pan over a Stove with a little Bit of Butter, put in it a little shred Cives and Parsly; when it is fry'd a little, moisten it with Fish-broth, season it with Salt and Pepper, let it simmer a while, then put in some Capers, bind your Sauce with a brown Cullis, put in the Soles to simmer in it; then lay them in a Dish, pour the Sauce upon them and serve them.

## Soles with Cucumbers.

When your Soles are fry'd as in the last Receipt, let them to drain. Take three or four Cucumhers, cut them in two, take out the Seeds, and ou them in Dice; lay them to marinate two Hours with an Onion cut in Slices, Pepper, Salt, and a little Vinegar; turn them in it from Time 10 Time; then dry them in a Napkin; melt some Butter in a Sauce-pan, put in the Cucumher and brown them, then moisten them with Filh-broth, and keep them simmering over a gentle Fire, when they are done enough, take off all the fat, and bind them with a brown Cullis, or elle with a Brown made of fry'd Flower: Put your froid Soles into the Sauce-pan to your Cucumbers, and when they have simmer'd a while among them, dish them up, pour the Ragoo upon mem and ferve them.

## To dress Soles en Fricandeaux.

Gut your Soles and scrape them; then having wast'd and dry'd them, cut off the Heads, Tails, and all the Fins quite round them; then flay off the upper Skin, lard them with the smallest Lardons; and drudge them with a little Flower. Put some melted Bacon into a Sauce-pan, set it over a Stove.

Stove, and when it is very hot, lay in the 50 one by one, and brown them: When they are a fine Colour take them up. Mince some Trust or some Mushrooms very small, and lay them a Dish, with some Essence of Ham, and some Cullis of Veal and Ham, of each an equal Quatity: Then place your Soles in the Dish, the larded Side upmost, cover them with anoth Dish, and set them to simmer over a gentle Fin when they are done enough, take out the Sole pour the Cullis into the Dish you intend to set them in, squeeze in the Juice of a Lemon, syour Soles in the same Dish and serve them war

## Soles farc'd, with a Ragoo of Cray-fish.

Take some Soles, and having gutted, scrap wash'd and dry'd them, cut off the Heads a the Tails; slit them along the Back, and take o the Bone. Take a small Sole and bone it; l the Flesh on a Table, with a little Parsly as some Cives, some Mushrooms, the Yolks of thr or four raw Eggs, the Bigness of an Egg of Bre soak'd in Cream, and fresh Butter in Proportic Season this with Salt, Pepper, sweet Herbs and little Spice, mince it all well together and pour it in a Mortar; then farce your Soles with Rub the Bottom of a Dish or Pasty-pan over wi Butter, season it with Salt, Pepper, a very litt sweet Herbs, and minced Parsly, together with Couple of whole Leeks; then turn in the Solt the farced Side down-most, and season the " most Side of them with Salt, Pepper and Nu meg; sprinkle them over with melted Butte drudge them slightly with Bread crumm'd vel fine, and set them to bake in an Oven, or under Baking-Cover, when they are done enough at of a fine brown Colour, lay them in a Dish, at

Ragoo of Cray-fish upon them. We likewife serve them with a Ragoo of Oysters, or of Mushrooms, or of Trustes.

Farced Soles, with Anchovie-Sauce.

Farce and dress your Soles as in the last Retipt Make a white Sauce as follows: put some
seth Butter into a Sauce-pan, with a Pinch of
shour, and some Salt, Pepper, and a little Nutneg; to which put a Spoonful of Water and a
prop or two of Vinegar. Wash a Couple of Anshovies, take out the Bone and mince them; put
shem into the Sauce with some whole Cives, and a
slice or two of Lemon; keep turning the Sauce
wer a Stove; and when it is thicken'd, put in a
shie brown Cullis, or else some Cullis of Craysh, pour it into the Dish in which you intend to
serve your Soles, which having fry'd of a fine
shown Colour, lay them on the Sauce and serve
shem.

We sometimes serve these farc'd Soles dry, layng them on a Napkin with a Garnishing of fry'd
lassly.

To dress Soles à la Sainte-Menehout.

Having gutted, scrap'd, wash'd and dry'd the bles, cut off the Fins. Put a Quart of Milk inha Sauce-pan, and make it boil; then pour it mo another Sauce-pan and put the Soles to it, with a Piece of Butter as big as your Fist; let but Seasoning be Salt, Pepper, some sliced Oho, some whole Cives, some Bay-Leaves, Parh, Bush, and sweet Spices: Stew your Soles in hele lagredients, and when they are enough, set hem to cool in their own Liquor; when they are had take them out, rub them over with a little of the

the Fat of the Liquor, drudge them with versione Crums of Bread, and lay them to broil out a flack Fire; when they are broil'd finely Brow lay a Napkin in the Dish you mean to serve the in, place the Soles upon it, and serve them. You may set in the Middle of the Dish a Saucer win some of the Ramolade for which you have the Receipt in Letter R: p. 241.

We likewise dress sliced Soles in the like Manner. And if you would fry them, you need only when they are stew'd as above, take them out their Liquor, dip them in beaten Eggs, drud them with Bread crumm'd very fine, and having fry'd them brown, drain them well and serve the

on a Napkin with fry'd Parsly.

## To make a Surtout of Soles.

Make a Farce of the Flesh of a Carp and Eel as follows: Mince it on a Table with sof Mushrooms, Parsley and Cives; season the Whi with Salt, Pepper, a little sweet Herbs and Spid and put it in a Mortar. Take the Bigness of t Eggs of the Crum of Bread, put it into a Sauf pan with some Cream or Milk, and boil it of a Stove; when it comes to be half thicken'd, g in the Yolks of two Eggs, stir them well about it, and when it is boil'd very thick, take it off a fet it a cooling: Mean while the Farce bel well pounded, add to it as much Butter as y Discretion thinks fit, three or four Yolks of 1 Eggs, and the Bread-Cream; pound the Wh again together; then take it out of the Mort Fry two or three Soles, and when they are fry raise up the Flesh in long Flakes or Slices; le Sauce-pan over a Stove with a Lump of Butter Handful of sinall Mushrooms, and some Tru cut in Slices; toss them up, moisten them wit

title Fish-Broth, season the Whole with Salt, Pepver, and a Bunch of sweet Herbs, and boil it: When it is enough boil'd, take the Fat clean off; nd having bound the Sauce with a brown Cullis, rone of Cray-fish, put in the Slices or Flakes of our Soles, and let them simmer over a gentle ire, then take them off and ser them a cooling. ate a Silver Dish, spread the Bottom of it with one of the Farce round it. When your Ragoo of oles is cold, pour it into the Dish, and cover it rer with some of the same Farce. Dip a broad life in beaten Eggs, and rub it gently over the arce to make it lie smooth; lay all round it some in Slices of Bread, sprinkle it over with melted utter, drudge it with very fine Crums of Bread, of set it to bake in an Oven; when it is baked of a fine Colour, take it out of the Oven, clear well of the Fat, wipe the Brims of the Dish verdean, and serve it hot for the first Course. Note, We make all Sorts of Surtouts of Fish in flame Manner; that is to say, always with the me Farce; 'tis only the Ragoo you put in, that akes the Difference, and gives the Name to it.

### Soles with Fennel.

Take the largest Soles you can get; and after in have gutted, scraped, wash'd and dry'd them, nost the Heads and the Tails; melt some Buts, into which put a little Pepper and Salt, and which soles in it; lay some green Fennel on a sidnen, place the Soles upon it, and broil them set a slack Fire; when they are broil'd on one de, turn them on the other, and put fresh Coals set the Gridiron. Mean while make a Sauce as lows: Mince some Cives and Parsly, put it in a Sauce-pan with a little Butter, and set it is a Stove; keep it in Motion from Time to Time,

Time, and moisten it with a little Fish-Brownen it it wasted away as much as it ought to put in two minced Anchovies, with a rew Capbind it with a good brown Cullis, and put it is the Dish you intend for your Soles; take them from the Gridiron, pick off any of the Fennel to your Sauce, and serve them.

Note, We dress Trouts, Slices of Salmon;

finall Barbels in the same Manner.

#### Soles with sweet Herbs.

Having clean'd your Soles, cut off the He and Tails, slit them along the Back; rub a sil Dish or a Patty-pan with Butter; season it we Salt, Pepper, a very sew sweet Herbs, some she Parsly and whole Cives; then lay in your so season them above as under, sprinkle them we melted Butter, drudge them with very sine Croof Bread, and set them into an Oven; when the are bak'd, and of a fine brown Colour, drawth out of the Oven, take off all the Fat, pour a sa of Anchovies under them, and serve them so Dish of the first Course.

#### Soles with Lettuce.

Farce and dress your Soles in the same Man as is directed above in the Receipt, Soles fan with a Ragno of Cray-file. Take two or three I zen Hearts of Cabbage-Lettuce, and having blaned them in scalding Water, throw them into co take them out, squeeze them, and cut them two, toss them up in a Sauce-pan with a littless Butter, moisten them with Fish-Broth, season the with Salt, Pepper, and a Bunch of sweet Herl set them to simmer over a gentle Fire, and with

they are done, take off the Far, bind them with a brown Cullis; see that your Ragoo be well relish'd, and put it into the Dish in which you intend to serve your Soles, which being bak'd, and of a fine brown Colour, lay them on your Letwee and serve them warm for the first Course.

#### SOOPS.

To make Soop de Santé, the French Way.

DUT over twelve Pounds of Beef, season'd moderately with Spices and Salt; boil it till rour Broth is strong, strain it out to a good knuckle of Veal blanch'd; then boil it up a seand Time, putting your Pullet to it that you de-Ign to ferre in the Middle of your Soop; let it with it comes to the Strength of a Jelly; put or in the Boiling a Bit of Bacon, that is not ulty, stuck with fix Cloves. Your Broth being hus ready, at the same Time make a Pan of food Gravy, thus. Take a Stew-pan or brass Dib. place in the Bottom of it a Quarter of a feind of Bacon, cut in Slices, clean from Rust, Resulte the Bigness of half an Egg of Butter; the five or fix Pounds of a Fillet of Veal, and cut in Shees, twice as thick as you do for Scotch Collops, and place it on your Bacon in your the pan, covering all the Bottom over. If you are no Veal, use Buttock-Beef. Set it over a lear Fire, not very hot, and let it colour by de-Tess. Give it an Hour and a Half to colour. then it begins to crack, put a little of the Fat of our boiling Broth to it; stir it as little as possibelieurile it makes it thick, and throw in three. four the'd Onions, one Carot, two Turneps, little Parsly, a Sprig of Thyme, a little whole oper and Cloves. All these Ingredients being T 2

fry'd rogether till you think it comes to a good Colour, if in Summer, a few Mushroms will give it a good Taste. When it is of a good Colour, add to it your boiling Broth from your Knuckle of Veal, leaving some to keep your Veal and Pullet white, to foak your Bread with it for your Soop, and other Uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford; such as Se. lery, Endive, Sorrel, a little Charvil or Cabi bage-Lettuce, well pick'd and wash'd; mince them down with your Mincing-knife, and squeeze the Water from them; place them in a little Pot or deep Sauce-pan; put to them so much of you Broth and Gravy, as will just cover them; le them boil tender; then take the Crusts of two French Rolls, and boil them up with three Pint of Gravy, and strain it through a Strainer or Sievel and put it to your Herbs: If you have no French Bread to thicken it with, take the Bigness of a Egg of Butter, a small Handful of Flour, and brown it over the Fire, and a little minced Onion if the Eaters be Lovers of it; if not, let the On on that was in your Gravy serve. Add to you Brown some Gravy, and boil it, and strain it thro a Sieve to your Herbs, instead of French Bread Let your Herbs be pretty tender, before you pu your Thickening in: Boil all together Half a Hour, and skim off the Fat. Place in the Botton of your Dish that you intend to serve your Soo in, some French Bread in Slices, or the Crust dry before the Fire, or in an Oven; boil it up wit some of your Broth; so put your Fowl and Her on the Top of it. Let your Garnishing be a Rif on the Outside of it, of Selery or Endive tende boil'd in good Broth, and cut in Pieces about thre Inches long; if you cannot spare Herbs, take Bit of forc'd Meat and boil'd Carot to garni

t. So serve it hot. Take care there is no Fat on the This is a Summer or a Winter Soop, where you can have Herbs. This is the Soop the Irench call Scape de Santé, i. e. healthful or wholesome soop.

To make Soop de Santé, the English Way.

Your Broth and Gravy being ready as in the bore Receipt, instead of Herbs, take Carots and surneps, and cut them in square Slices, an Inch ong, and the Bigness of a Quill; blanch them f in boiling Water, but blanch the Carots more han the Turneps, the last only two or three Beils, and strain them out in a Colander from he Water they were blanch'd in; then take two Quarts of Gravy, the Crust of two French Rolls. nd boil them as before directed, strain it through Strainer or Sieve, and put it to the Carots and furneps; let them boil gently in it over the Fire they are tender; your Bread being foak'd in our Dish, put in the Middle of it a Knuckle of feel, or a Pullet or Chicken. Let your Garnishg be Carot or Turnep cut in small Dice, and old tender; skim off the Fat. So serve it.

Is make a meagre Soop de Santé for Fish Days.

Provide your Herbs as in the Receipt for the cop de Santé after the French Way; tois them up Butter and a little Onion; take off all the Pat; use them some Water from boil'd Pease; or fair into boiling hot, and boil them very tender: then you are ready to serve, put to them a nown of Flour, prepar'd as above, p. 245. Lay in the Middle of your Dish a French Roll fry'd, the num being taken out at the Bottom; cover the ontom of your Dish with the Crust of French Rolls, I your Herbs upon it, then fill the Dish with

the Soop, let it simmer a while over a Stovet foak the Bread, garnish it with Carots and Ill neps; so serve it.

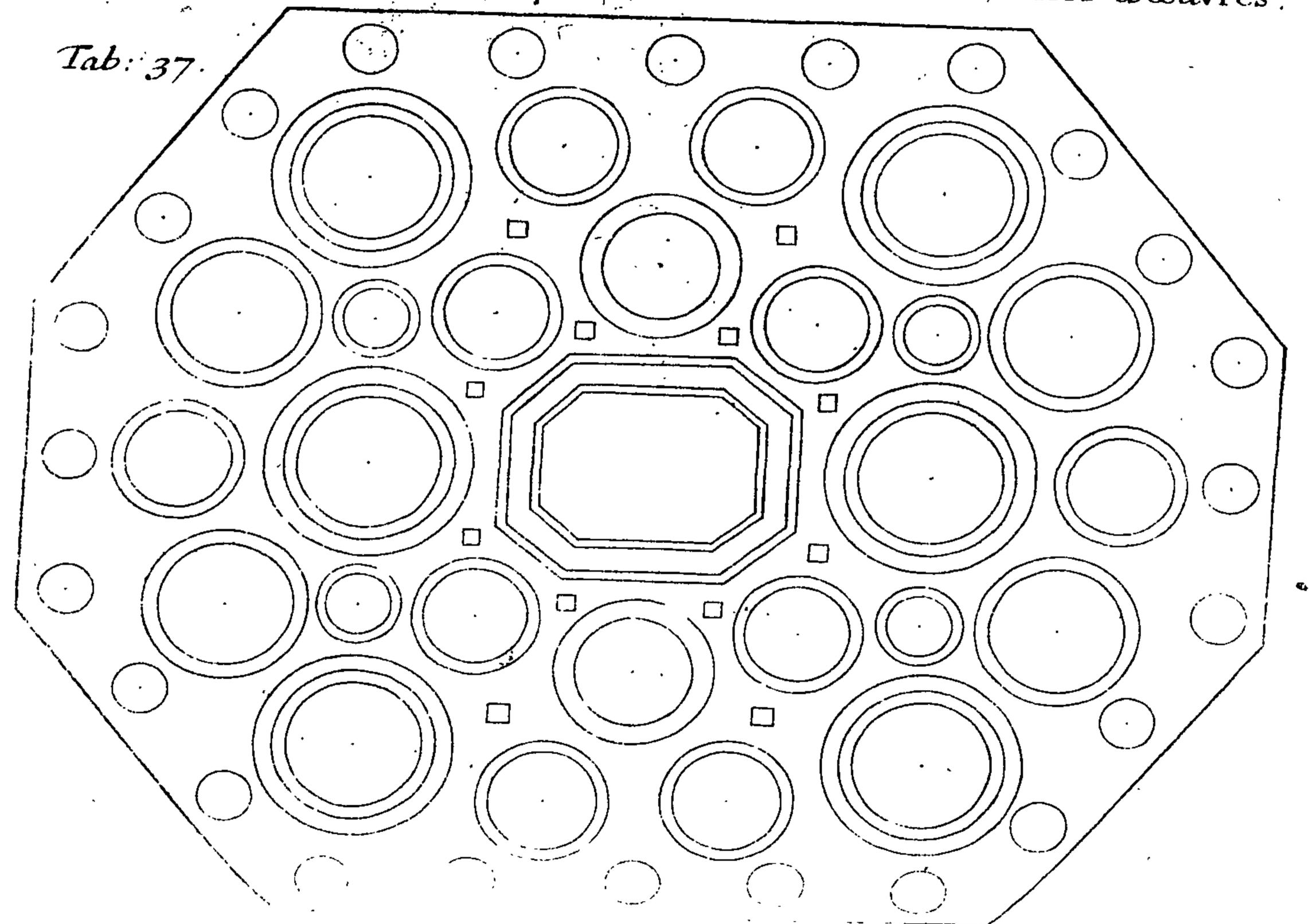
#### To make a white Soop for Fish-Days.

Take fix Heads of Endive, a Handful of Sorre a little Charvil, Parfly, and Onion, wash the all clean and mince them small; then stew the down in a Sauce-pan, with a Quarter of a Pour of Butter, for a Quarter of an Hour; then ad two Quarts of boiling Water, or Water from boil Pease: Your Herbs being boil'd tender, skim t Fat off, and thicken them with the Yolks of the or twelve Eggs, according to the Bigness of you Dish; scrape in a Nurmeg, and add the Jul of a Lemon, if your Sorrel is not sharp enoug Your Bread being soak'd in your Dish, put in a Middle of it a French Roll fry'd. Let your Ga nishing be eight or ten poach'd Eggs, and fry Bread betwixt them, on the Outside of your Ri on the Dish, cut in small Dice; you may put poach'd Egg on the Top of the your French R In the Middle of your Soop, being just thickel up with your Eggs hot over the Fire. Take you Dish off the Fire and set it on the Table, bet you fill it up, that your Eggs may not curdle your Soop. So ferve it.

To make a Pease-Scop, or Purée, as the French call

Take some good Broth, made of Veal, For and Beef, as in the first Receipt; if in Summe take green Pease; if they be very young, gethem but a little Boil in Water, strain them of and pound them in a Mortar; make a Cullis in Sauce-pan with the Things following. A Quarter of a Pound of Butter, half a Quarter of a Pound of Butter of a Pound of B

Table for 24 Persons, serva with 27 Dishes, and 12 Hors-d'œuvres.



found of Bacon cut in small Dice, two Onions Rd, a Sprig of Thyme, a little Parsly, the Crust fa French Roll, a little whole Pepper and Cloves: ry all chese over the Fire gently, till your Bread pretty crisp, but take care you burn not your Heibs. This being done, add to it two or three Juirts of Broth, according to the Quantity of four Peate, and Bigness of your Dish; so boil it p, and skim the Fat off, before you put in your eaten Pease, then mix your Pease in your Cullis. her the Fire, and let them boil up together, fo main them through a Strainer or Sieve; this beng done, and your Bread soak'd in your Dish, you lay put in your Dish a Duck or Ducklings, a reen Goole, or Pigeons, or a Knuckle of Veal. let year Garnishing be Cucumbers split, and the lores taken out, boil'd tender in good Broth, ound a Rim of Paste or forc'd Meat. If your leale be very young, vou may put a few whole ne in vour strain'd Purce, being first tender wild in Water or small Broth. So serve it. In M Winter-Time, you take blue Pease, and boil um first render in Water, and then strain them at from it, and put them into your Cullis of noth and Ingredients above-mentioned, only cowring it with a little Juice of Spinage, instead le een Pease; in your strain'd Purée, you may teine Tops of Asparagus, cut in Bits and tender Md. Your Garnishing, Asparagus; you may sew a little Sorrel in this Purée. So serve it.

#### To make a Pease-Soop for Fish-Days.

Provide and order your Pease according to the Pirection, in the last Receipt, only instead of the with and other Ingredients of Flesh, make Use of Memeagre Broth, for which we have given Dictions p. 35, and instead of the Fowl in the Middle

dle of your Soop, put a French Roll fry'd in But, ter. Your Purée must be of the Thickness of Cream; and forget not to make your Bread sim, mer and soak well in the Dish. Let your Garnish, ing be a Rim of Paste and cut Lemon round it.

#### To make Soop au Bourgeois.

Having good Broth and gravy in Readiness take four Bunches of Selery, and ten Heads of Endive, wash them clean, and take off the Out side; cut them in Fieces an Inch long, and swins them well from the Water. This Soop may be made Brown or White: If you intend it Brown put your Herbs into two Quarts of boiling Gravy having first blanch'd them in boiling Water five of six Minutes; then take the Crust of two Frence Rolls, boil it up in three Pints of Gravy, strain i through a Strainer or Sieve, and put it to the Herb when they are almost ready; for that is to be minded in all Soops, that your Thickening is no to be put in, till your Herbs are almost tender You may put in the Middle of your Soop a Pulle or Chickens. Let your Garnishing be a Rim, an on the Outside some of your Selery cut in Piece three Inches long, your Bread being soak'd in som good Broth or Gravy, and your-Herbs boiling ho So serve it. This is what the French call Soupe a Bourgeois: i. c. The Citizens Soop.

To make Soop an Bourgeois in the Spring, when the is no Sclery nor Endive.

Take twelve Cabbage-Letruce, six green Coumbers, pare them and take the Cores out, coumbers and Lettuce in little Bits about an Inch long, scald them off in boiling Water, and put them to clear, strong Broth; let them boilter

der with a Handful of Green Pease. The Fowl that you intend to put; in the Middle of your Soop, you may boil with your Herbs; skim the Fat off, boil your Bread with some of the same Broth. Let your Garnishing be Cucumbers and Lettuce. Use no Thickening in this Soop. So serve it.

#### To make a Turnep-Soop.

Having good Veal Gravy in Readiness, take some good Turneps, pare them and cut them in Dice, one or two Dozen, according to their Size, and the Bigness of your Dish; fry them of a brown Colour in clarify'd Butter or Hogs Lard. Take two Quarts of good Gravy, and the Crusts of two French Rolls, boil'd up together and strain'd through a fine Strainer. Your Turneps being strain'd from the Fat they were fry'd in, put them together, boil them till tender. You may roast a Duck to put in the Middle. Let your Ga. nishing be a Rim, on the Outside of it some small dic'd Turneps boil'd white in Broth, and betwixt every Parcel of them, a Piece of fry'd Turnep, in shape of a Cocks-comb. Soak your Bread in some good fat and Gravy; and serve it.

#### To make a Soop of Savoys or Cabbage.

Let your Savoys be cut in four Pieces, and three Parts boil'd in fair Water; then squeeze them when cold, with your Hand, clean from the Water; place them into a large Sauce-pan or little bruss Dish, such a Quantity as your Dish will hold: There must be Room betwixt each Piece of Savoy to take up Soop with a large Spoon. Put them a boiling with as much Broth or Gravy as will cover them. Set them a Stew-

ing over the Fire two Hours before Dinner. At the same Time, take a Sauce-pan with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flower, keep it stirring till it is brown; put to it two minced Onions, and stirit a little afterwards; then put to it a Quart of Veal Gravy, boil it a little, and pour it all over your Savoys. You may force Pigeons betwixt the Skin and the Body with good forc'd Meat, made of Veal; or you may take a Duck or Ducklings, being truss'd up for boiling; then fry them off, and put them a Stewing with your Savoys. Let a little Bacon, stuck with Cloves be put in with them to stew. Let your Garnishing be a Rim, and on the Outside of it Slices of Bacon, a little Savoy betwixt each Slice. Taking the Fat clean off, foak your Bread in your Dish, with some good Broth or Gravy; place your Savoys at a due Distance, and your Fowl in the Middle. So serve it.

#### To make Soop with Vernicelly.

Take two Quarts of good Broth made of Veal and Fowl, put to it about Half a Quarter of a Pound of Vermicelly, a Bit of Bacon stuck with Cloves; take the Bigness of Half an Egg of Butter, and rub it together with Half a Spoonful of Flower, and dissolve it in a little Broth to thicken your Soop: Boil a Pullet or Chickens for the Middle of your Soop. Let your Garnishing be a Rim, on the Outside of it cut Lemon, soak your Bread in your Dish with some of the same Broth. Take the Fat off, and put your Vermicelly in your Dish. So serve it.

You may make a Rice-Soop the same Way, only your Rice being sirst boil'd tender in Water,

and it must boil an Hour in strong Broth, but half an Hour will boil the Vermicelly.

#### To make Soop-Lorraine.

Having very good Broth made of Veal and Fort, and strain'd clean, take a Pound of Almonds, and blanch them, pound them in a Morus very fine, putting to them a little Water to keep them from Oiling as you pound them, and me Tolks of four Eggs render boil'd, and the Lean of the Legs and Breast of a roasted Pullet or two. found all together very fine; then take three Quarts of very good Veal Broth, and the Crust of rus French Rolls cut in Slices; let them boil up together over a clear Fire, then put to it your letten Almonds, let them just boil up together, frain it through a fine Strainer to the Thickness of a Cream, as much as will serve the Bigness of our Dish; mince the Breasts of two roasted Pulthe and put them into a Loaf as big as two French Rolls, the Top cut off, and the Crum cut out; foin four Hash with a little Pepper and Salt, picrapud Nutmeg, and the Bigness of an Egg of Butter, together with five or fix Spoonfuls of your brain's Almonds: Let the Bread that you put in the Bottom of your Soop be French Bread dry'd before the Fire, or in an Oven. So foak it with Fear Broth, and a little of your strain'd Soop; Place your Loaf in the Middle, put in your Hash wirm; you may put four Sweetbreads, tender Mid a out your Loaf, if you please. Let your Garnistung be a Rim, and slic'd Lemon. So frie i

#### To make a Cray-fish Soop.

Your Cray-fish being boil'd, pick the Shells of of the Tails of them, and leave the Bodies, Tail and Legs together, prepare two Dozen in this manner to garnish your Dish: If your Dishi large, you ought to have a hundred Cray-sill Pick the Tails out of the rest from the Shells put them in a Sauce-pan; then you'll find a little Bag at the End next the Claws, which is bittel like Gall, that you must take care to throw away likewise you must throw away any Thing that i white and woolly in the Belly. Then put the Shell in a marble or wooden Mortar, and pound then to a Paste. While your Shells are thus pounding put in a large Sauce-pan or Stew-pan, three Quan ters of a Pound of Butter, the Crust of two Frence Rolls, three or four Onions slic'd, two Doze Corns of whole Pepper, one Dozen of Cloves, Sprig of Thyme, and a Handful of Parsly; fr these Ingredients softly over the Fire half a Quar ter of an Hour, till your Bread is crisp, but tak care you do not burn your Herbs. At the sam Time, take care to prepare your Fish for you Stock, which is to be two Carps, two Eels, an a Thornback; if you cannot have Carp, you mu use Whitings or Flounders, in the place of Carp with your Eel and Thornback; skin the Carp and Itels, and cut the thick Fish from the Back vour Carp, and save it to make a forc'd Meat of And likewise save the Head and Bones of you Carp as you can, in order to be forc'd in the Mid dle of your Soop. Then chop your Eel to piece and skinn'd Thornback, or what other fresh Fil you have, to the Quantity of four or five pour Weight; and put them to your above-mention Ingredients, set them a stewing over the Fire, and

et them stew half an Hour together, stirring them now and then, that they burn not to the Bottom. When the Rawness is fry'd off of the then pour in four or five Quarts of boiling Water or Broth, and season it moderately with talt, let it boil half an Hour, then skim all the tal off, and take up, with a Skimmer, all the Gust of Bread that was fry'd, from the Fish, and no Quarts of your Fish-Broth, and put to your ounded Cray-fish; boil it over the Fire with four Fish-Broth, and strain it thro' a fine Strainer, the Thickness of a Cream: If your Strainer is. ot fine, your Soop will prove gritty with the helle. To prevent that, let it stand a little in he Dish you strain it in, and pour it softly into a nice-pan; so the Grit will stay behind. Put the emainder of your Shells that is in your Strainer, your fry'd Fish, and the Remainder of your tock, stirring it together; strain it into another auce-pan, and fave it to foak your Bread with: wit will be thinner, and not of fuch a high Coor as the former. Your Stock being thus getbg in Readiness, cause the Fish that you cut off le Back of your Carp, to be minced fine, and to it, three or four butter'd Eggs, the Crum la French Roll, boil'd in Milk or Cream, a Md Onion, and a little Parsly minced fine, the spiels of an Egg of Butter, a little Pepper and In scrape in a Nutmeg, and squeeze in half a kmon: Mince all these together to a Paste, In force the Bodies of your Carps, where you Fyour Fish off into the same Shape as they tre, importhing them over with your Hand and beaten Egg; pour over a little melted Butter, en over it a little Handful of grated Bread; mbake it three Quarters of an Hour before have Occasion for it, buttering the Bottom of Pan or Mazarine you bake it in. Let your Bread

Bread be cut in thin Slices, and dry'd beforet Fire, or in an Oven, and foak'd in some of vo thin Stock: Then take your Carp up from t Fat, and place it in the Middle of your Dil then put the Tails of your pick'd Cray-fish in your best Stock; boil it up only over the Fil before you send it away squeeze in half a Lemi then pour it round your bak'd Carp in your Pl tage-Dish. Let your Garnishing be a Rim of same forc'd Meat, or if it is scarce, take le Paste, and lay on the Outside of it the two Dog of Cray-fish, mentioned in the Beginning of Receipt, having first heated them in a little your Stock; so serve it.

I would not have been so large in this Recei but you are to take Notice, to make the St for any other Fish-Soop, the same Way as you for this, and likewise the forc'd Meat. All Difference will be in the Middle, in the Gami ing, and likewise in the Colour, for only Cr fish or Lobster-Soop can be of a red Colour.

#### To make a Lebster-Soop.

Make a forc'd Meat of Fish as in the last eeipt, only instead of Carps, you may take Tench Pikes, Trouts, or Whitings and Flounders; what other fresh Fish the Country where you can afford, to the Value of four or five poll Weight. Make your Stock of it as you are rected in the preceding Receipt, keep your for Meat as clean from Bones as possibly you and make it up in Bigness of a double Fra Roll, being hollow in the Middle, and open the Top; bake it half an Hour before you ule place it in the Middle of your Soop. At fame Time pound the Spawn of your Lobbe [being two or four of them, according to the Table for 40 Persons, coverd with 50 Dishes, and 16 Hors-d'œuvres, Tub: 38.

ness of your Dish,] and strain it with your Cullis, as you did your Cray-sish Soop; and take the Meat of your Lobsters, and cut it in large Dice; warm it up in a Sauce-pan with a little of the Cullis, a little Pepper and Salt, squeeze in a Lemon, and add a little Butter, put it in your forc'd Loaf in the Middle of your Soop. Your Bread being soak'd, and your Cullis hot, squeeze in a little Lemon; and dish it up. Let your Garnishing be a Rim of Paste, and on the Outside of it as some cut Lemon. So serve it.

#### To make a Muscle-Soop.

Take a Quantity of Muscles, make them clean, oil them and pick them out of the Shells; then all them again and put them into a Sauce-pan: the three or four Pounds of fresh Fish and a Mis. 25 for the Cray-fish-Soop, and strain it brugh a Sieve to the Thickness of a Cream; put little of it to your Muscles; cut off the Top of a raid Roll, take out the Crum, and fry it in a the Burter; place it in the Middle of your Soop, but Bried being foak'd with some of your Cul-Let your Garnishing be a Rim of Paste; lay k Mudde-Shells round the Outlide of it; thickhip war Muscles with the Yolk of an Egg, as Man a Pricassee, and put one or two in each kl, round your Soop; likewise fill up the Loaf the hiddle, the Cullis being boiling hot, beeze muo that, and on the Muscles, a little mon So ferve it.

You make a Cockle-Soop the same Way.

#### · To make a Scate or Thornback-Soop.

Make your Stock or Cullis as you did for you Cray-fish-Soop, only you have no Shells to put i it for colouring: Your Scate or Thornback bein skin'd, take half a Pound of the best of the Fil from the Bones, cut it to Pieces, and throw it in to your Cullis, with some other fresh Fish, such a the Country affords. Your Cullis being strain's off ready, as for your Cray-fish-Soop, to th Thickness of a Cream, mince the lean Part of th Fish you cut from the Bones, and put it over th Fire in a little Sauce-pan with a little Butter, Pep per and Salt, stirring it till the Raw is off of it then mince it with your Knife on a clean Tabl the second Time, and put it in your Sauce-pa again: If it is good Fish, it will eat as tender as Chicken hash'd; put a little Lemon to it, an place it in a French Roll in the Middle of you Soop; your Cullis being hot, and your Brea soak'd in the Bottom of your Dish, squeeze some Lemon. Let your Garnishing be a Rimi the Outside. So serve it.

#### To make Soop de Profitrolle.

Make some good Broth and Gravy in the san Manner as is directed in the Receipt for making Soop de Santé the French Way, p. 275. If your Disselange, take four Partridges; if small, two; you have no Partridges, take two Pheasants, a roast them; when they are roasted, take the Le of the Partridges, and make a Hash of it; put in the Middle of a French Roll, the Top taken the Crum taken out and fry'd; season your Hawith a little Broth, a Bit of Butter, Pepper a

Salt, a scraped Nutmeg, and the Juice of a Lemon; save the Breasts cut from the Back of two of vour Partridges, or of one of your Pheasants whole, and take off the Skin of them, take besides two whole Sweetbreads; place the Loaf in the Middie of your Dish with the Hash, and let the two Breasts and two Sweetbreads be plac'd over against one another; put the Bones of your Parmages or Pheasants in a Mortar and pound them, keeping out the Rumps, if they are stale, or taste of the Green Corn. Make your Cullis of a Quarter of a Pound of Butter, the Crusts of two Frach Rolls, two Onions flic'd, and a little whole Pepper and Cloves; fry all this gently over the Fire a Quarter of an Hour; then add to it two Quarts of Veal-Gravy, boil it up, and skim the fat off; put to it your pounded Bones, boil ail up rogether and strain it through a fine Strainer, subbing it with your Ladle to the Thickness of a Cream; warm your Sweetbreads and Breasts of Partridges in the same Cullis. Let your Garnishing he a Rim and Lemon; all Things being made boiling hot, squeeze a little Lemon into the Cullis, and forse it.

#### To make Soop-Julienne.

Roafi a Leg of Mutton, take off the Fat and the Skin, put it into a Pot of a Bignels answerable to the Quantity of Broth you intend to use, and that may be sufficient to boil the following Ingredients, which you are to put to your Leg of Mutton, via three or four Pounds of a Buttock of Beef, half a Fillet of Veal, one Capon, two Capons, two Parsneps, two Turneps, some Roots of Parsy, some Sciery, and two large Onions stuck with Cloves: Let all this boil together a great while

while, that your Broth may be very strong; boin another little Pot three or four Bunches of Assparagus, some Sorrel and Charvil, to which you must give two or three Cuts with your Knife boil this with some of the Broth taken out of you other Pot. Take care to soak your Bread very well, lay your Asparagus, Sorrel and Charvilup on it, and your Capon in the Middle; so serve i without any Garnishing.

We likewise sometimes make this Soop-Julians with a Breast of Veal, Pigeons and other Meas which, having first blanch'd them off, we boil is good Broth, with a Fagot of sweet Herbs, toge ther with the Roots and Herbs mention'd above and the Green of the Stalks of Asparagus, cutil Pieces no bigger than large Pease, with which was garrish the Soop

we garnish the Soop.

#### To dress SORREL wi.b Eggs.

Well pick'd and wash'd, put it into a Sauce pan with a little Bit of Butter, and a Dust Flower, a little Pepper and Salt, scrape in a Numer amongst it, stew it a Quarter of an How before you use it; pour on it two or three Spoot suls of drawn Butter. Garnish it with hard Eg cut in Quarters, one End on the Sorrel, and the other End on the Side of the Dish, the Yolk Side up; so serve it. It is properest for Supper or second Course at Dinner.

#### SPINAGE.

To make Spinage Rosa Solis.

KE for a Plate the Bigness of two Eggs of boil'd Spinage, squeeze it well from the lister, mince it fine, and put to it the Bigness of Yok of an Egg, of Sugar as big as half a lolk, of Butter, and two Spoonfuls of Cream; nince an Ounce of Cordicitron very small, with he Yolks of two hard Eggs; take a little Salt, a traped Nutmeg, and a little beaten Cinnamon; arm all these Ingredients over the Fire in a auce-pan; set it to cool, and make a Paste as Mow Take two raw Eggs, two Spoonfuls of lik, a little Salt, the Bigness of a Nutmeg of ugar: work this to a Palte of Flower, and roll in a thin as for a Tart, or rather thinner: Cut our Paste in square Pieces as big as the Palm of on Hand, and lay on each Piece a Spoonful of our above-mention'd Ingredients, wetting your alte round the Spinage. Turn half the Paste ter the Spinage, and pinch it handsomely round, all-Moon Falhion, close it well with your Finthat it open not in Dressing; cut it round tha Runner or Jagg. You may fry them in ogs lard or clarify'd Butter, as you do Fritters; you may boil them in boiling Water; a Quarof in Hour will boil them. If they are boil'd, en you dish them up, you may throw over tm a little grated Bread and Cheese; if they thid, grate only a little Sugar over them, for They are proper for second Course alude Dish or Place; or for Supper.

Page 1

1.6

#### To dress Spinage with or without Eggs.

Your Spinage being well pick'd and wall's blanch it off a Quarter of an Hour in boiling Water, then strain it out, squeeze it well from the Water, and mince it fine; if it is as big a French Roll when it is minced, you may put it half a Pint of Cream, a Quarter of a Pound Butter, a little Pepper and Salt, and a scrape Nutmeg; stew it over the Fire a Quarter of a Hour before you use it, then put it in you Plate or little Dish, and stick round about it French Roll, cut in Bits like your Finger, a stry'd brown; lay on the Top of it six poach Eggs; so serve it for second Course, or Supper.

#### To make Spinage-Toasts.

Your Spinage being prepar'd as in the last s ceipt, put it into a Marble Mortar, with h Spoonfuls of Apples boil'd to a Marmelade, ! coarse Biskets soak'd in Cream, three raw E four Yolks of Eggs hard boil'd, a little Su and Salt; pound all these fine together, then t it up in a Plate, put to it a small Handful of G rans, pick'd and wash'd clean, and four spo suls of inclted Butter; then put it on handly Toasts, four Inches long, and two broad. the Toasts and Spinage be about an Inch h wer it over with the White of an Egg, and them on a Mazarine or Patty-pan, the Bot being butter'd. Or you may form your To without Bread under them. About half an H will balle them, a Dozen for a Plate; scrape them a little Nutmeg, and squeeze upon

alf an Orange. So serve them for second Course or Supper.

#### To boil Spinage.

Having wash'd and drain'd it well, put it into a Pot or Pipkin, which set into a Kettle of Water, and make it boil till the Spinage is tender, puting no Liquor to the Spinage, but only stewing it in its own Juice. Or you may boil it in a Tin-Box, which shut close so as to let no Liquor come in, and either boil it in a Kettle, or in a Pot with Beef or Mutton, &c. Some stew green Pease in the same Manner.

#### SWEETBREADS.

To Iress Veal-Sweetbreads à la Dauphine.

I ME the largest you can get, and having blanch'd them in hot Water, throw them mo cold; then flit them in two fide-ways; make Holes in them, and farce them with some of the breed Meat, for which you have the Receipt in Letter F. p. 93. Garnish the Bottom of a Saucepan with Bards of Bacon and Slices of Veal, seafonce with Salt, Pepper, sweet Herbs and Spices, ome whole Cives, a little minced Parsly, and a Med Onion: Lay in your farced Sweetbreads, leaion and cover them over as under, so set them le lieu à la Braise. Mean while take a dozen arge Cocks-combs, and having pick'd them very them, the them down with the Point of your Knife, farce them with some of the same forc'd Meat. tols them up in a Sauce-pan with a little Melitia Bacon, some small Mushrooms, some sliced Truffes, and a Bunch of sweet Herbs; season, them

them with Salt and Pepper, put to them some good Gravy, and stew them softly in it. When they are enough, take off the Fat, and bind your Ragoo with a Cullis of Veal and Ham. When your Sweetbreads are stew'd, take them up and drain them; then lay them handsomely in a Dish garnish them with a Rim of the Cocks-combs pour on them the rest of the Ragoo, and serve them hot for the first Course.

Sometimes, instead of the above Ragoo, we serve them with one of Cray-fish, or of Oysters.

#### To roaft Veal-Sweetireads.

Lard them with small Lardons, run a Skewel through them, fasten them to a Spit and roof them till they are very brown; then lay them is a Dish, in which you have put some Essence of Ham, or good Gravy, so serve them.

#### To fry Veal-Sweethreads.

After having blanch'd and cut each Sweetbream on three or four Pieces, lay them in a Dish will an Onion cut in Slices, some whole Cives, and a Bay-Leaf, Salt, Pepper, two or three Cloves and Juice of Lemon; let them marinate in this for two Hours: Mean while make a Batter as sollows. Put into a Pan one Handful of Flower and a little Salt; beat it into Batter with salt Water, and one Egg; melt as big as a Wainut of Butter, and add to it: Take care it be not too thick nor too thin: Take the Sweetbreads out of the Marinade, and having dry'd them well be tween two Napkins, put them into the Batter heat some Hogs Lard in a Frying-pan, and put in your Pieces of Sweetbread one by one, drain

ing them well from the Batter; when they are fry'd brown, take them up and drain them; then fry some Parsly; lay a Napkin in a Dish, place your Sweetbreads upon it, and the fry'd Parsly in the Middle, so serve them for Plates or little Dishes.

#### T.

#### To make an Almend-TART.

AISE an excellent good Paste, six Corliners, and an Inch deep, and take some blanch'd Almonds, very finely beaten with Rose-Water; take a Pound of Sugar to a Pound of Almonds, some grated Bread, Nutmeg, a little Cream, with strain'd Spinage, as much as will coour the Almonds green. So bake it with a gooth hot Oven, not shutting the Door. Draw a, and stick it with Orange-Citron.

#### To make a Coxflip-Tart.

Take the Blossoms of a Gallon of Cowslips, mines them exceeding small, and beat them in a Mortar: put to them a Handful or two of grated lipin-Bisket, and about a Pint and a half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream; if it does not thicken, put it over spain tall it does; take heed that it do not curdle. Season is with Sugar, Rose-water, and a little Salt; bake it in a Dish or little open Tartest. It is best to let your Cream be cold before you stir in the Eggs.

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#### To make a Chocolate-Tart.

Put a Spoonful of Rice-Flower, and a little Salt into a Pan, together with the Yolks of five Eggs, a little Milk, and mix them well together when add a Fint of Cream, and Sugar according to your Discretion; set it all to boil over a Stove taking Care that it do not curdle: Mean while grate some Chocolate into a Plate, dry it a little before the Fire, and when your Cream is boil'd take it off the Fire, mix your Chocolate well with it, and set it by a cooling; sheet a Tart-pan, put in your Cream and bake it; when it is bak'd glaze it with powder'd Sugar and a red-hot Shovel so serve it.

Note, We make a Cinnamon-Tart in the same Manner, only using grated Cinnamon instead of the Chocolate.

#### To make a Tansey.

Take half a Pint of the Juice of Tanley, whole Pint of the Juice of Spinage, a Quart of Milk, three Quarters of a Pound of Naples-Bigket, and half a Pound of fine Sugar: Put a these Ingredients to the Yolks of sixteen and the Whites of ten Eggs, beaten well and strained. Put the Whole into a Stew-pan and set it over slow Fire, having put in a Slice of sweet Butter and keep stirring it continually till it grows ver thick; then take it off the Fire, and let it stantill it is pretty cool: Rub a Dish well with Butter, put in the Tansey and bake it, when you take it out of the Oven, turn it out on a Pyplate, garnish it with Sweet-Meats and Orange and so serve it to Table.

Anoth

#### Another Sort of Tansey.

Having first wash'd, drain'd, stamp'd and strain'd the Spinage, take a Pint of the Juice, a Quart of Cream, and the like Quantity of Milk: Then beat up the Yolks of thirty Eggs, and the Whites of half that Number, with a little Salt: Strain the Eggs into the Cream and Spinage Juice; grate in a Nutmeg, and add a Pint of grated Bisket; sweeten it with Sugar, and set it over a Fire to thicken, and when it is grown as thick as a Hasty-Pudding, put it in a Dish well butter'd; so set it in a gentle Oven, where it will be baked in Half an Hour.

#### To fry TENCHES.

DUT them into boiling Water, and stir them about in it; then take them out, rub off the lime, and dry them very well, slit them along he Back, drudge them with Salt and Flower, to ry them brown, and serve them dry with fry'd arsly.

o make a Fricassee of Tenches with a white Sauce.

Having taken off the Slime as before, gut them in cut off their Heads; flit them in two, and it each Half in three Pieces. Melt some Butter a Sauce-pan, and put in your Tench, together ith a sew Mushrooms. Let your Seasoning be lt, Pepper, a Bunch of sweet Herbs, and an nion stuck with Cloves: Toss up all this togeer, and then add to it a little boiling Water and Pinch of Flower. Make a Pint of White Wine iling hot, and put it into the Fricasse; when

it is wasted away as it ought to be, prepare a inickening with the Yolks of three or four Eggs, beat up in a little Verjuice or boil'd White Wine, and bind your Fricassee with it, as you do one of Pullets; put in a little minced Parsly and a little scraped Nutmeg, so serve it.

To make a Fricassee of Tenches with brown Sauce.

Having prepar'd your Tenches as in the last Receipt, put some Flower and Butter into a Sauce-pan and brown it; then put in your Tench with Mushrooms and the Seasoning last abovemention'd; when you have tos'd them up, moisten them with a little Fish-broth or Juice of Onion; and having boil'd a Pint of White Wine, put it into your Fricassee; when it is enough bind it with a brown Cullis and serve it. When Atparagus and Artichoke-bottoms are in Season we use them in this Fricassee, having first blanch'd them.

#### To farce Tenches.

Take off the Slime, and slit the Skin along the Back of your Tenches, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Tail and Head, and strip it off; then take out the Bone. This done bone a Tench or a Carp; put to the Flesh of it some Mushrooms, a little Parsly, and some Cives Season it with Salt, Pepper, sweet Spices, and very little sweet Herbs; then having minced it all well together, pound it in a Mortar, put to a Piece of Butter, the Yolks of three or sour raise Eggs, the Bigness of a Couple of Eggs of the Crum of Bread soak'd in Cream, and pound

and few them up. Set a Pan over a Stove with fonc clarify'd Butter, and when it is hot fry the Tenches in it one by one till they are brown, and then take them up. Melt the Bigness of two Eggs, of Butter in a Sauce-pan, then put to it a little Flower, and keep moving it till 'tis brown; moisten it with a little Fish-broth, and a little White Wine boiling hot; lay your fry'd Tunches into this Brown, add a Seasoning of Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves; so keep them simmering in it over a gentle Fire. When they are trough, lay them in a Dish, pour on them a Rappe of Milts, and serve them.

At other Times we serve them with a Ragoo

of Cray-fish or of Oysters.

Four may likewise broil these fare'd Tenches, rubbing them first over with melted Butter and Sit; and when they are broil'd of a fine brown Celeur, serve them with a Ragoo of Trustes or Moshrooms.

#### To stew Tenches.

Cut them into Pieces and fry them in brown'd Batter: then fet them to stew in the same Butter, with White-Wine-Verjuice, Salt, Pepper, Numer, a Bunch of sweet Herbs, a Bay-Leaf or two, and a litle Flower. When the Fish is stew'd mother, put in some Capers and Oysters, with the Julie of Mushrooms and Lemon: Garnish the Italy with fry'd Bread.

#### To bake Tenches.

Prepare and farce your Lenches as above. Rub a Silver Dish or a Pasty-pan with Butter; over which lay a Seasoning of Salt, Pepper, sweet Herbs and Spices, an Onion cut in Slices, some whole Cives and a little minced Parsly; then lay in your Tenches: Lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crums of Bread, and bake them in an Oven. We serve them with Ragoos of all Sorts of Legumes, which we lay under them; or with a Cullis of Crayfish, or with an Anchovie-Sace, and sometimes dry.

#### To make a TERRINE.

AKL a small Quantity of all the Ingredients mentioned in the Olio, p. 147. and stew them down after the same Manner; then place them in your Dish that you intend to serve it in, or in a Terrine-Dish, if you have one. A Terrine-Dish, at Court, is made of Silver, round and upright, holding about six Quarts English Measure, or three Pints and a Half Scorch Measure; with two Handles like those of a small Cistern. If you have a Terrine-pan, you must ster it in it an Hour, after you have stew'd it down in a Sauce-pan: and whereas you have put you soak'd Bread under your Olio, you must soak it in some of the same Broth, and put it on the Top of your Terrine, your Bread must be the Up per Crust of Frence Rolls; then it will look like the upper Pare of a Brown Loaf; but you must be sure to take the Fat off before you put you Breat

Bread in, and thicken your Broth a little with green Pease, strain'd with a little good Broth, in the same Manner as you do for Pease-Soop, not quite so thick as Cream; or you may thicken it with a Cullis. Send it away boiling hot off the Fire; remember to turn up the Breast of your Towl before you put in your Bread; you may put a larded Sweetbread in the Middle, under your Crust; do not let your Terrine-pan be fill'd up quite to the Top, because your Cullis ought to him as high as your Bread. The Butcher's Meat for your Terrine must not be cut in such great Pieces as for your Olio, and put in but few Herbs and Roots. You may dish it up after the same Manner, if you have no Terrine-Dish, with a good Rim to hold the Liquor in: Let not your Meat be much higher than your Rim, because it will look too much like an Olio, only the Bread thing on the Top makes it another Thing. To mare an Alteration, you may bake it in an Oun, half an Hour before you use it, till your Bread and Cullis comes to a Crust on the Top of it We do not use to bake it at Court now, but only pour our Cullis hot over the Top of it when the ferve it; but baking it is the good old Way, therefore I leave either of them to your Discreton. Be sure clean the Outside of your Terrine-Diffi. So ferve in hot, Summer or Winter.

#### To make TOASTS of a Kidney of Veal.

fat and all, some Parsly, some Lemon-peel, and a little Sugar, mince it all well together, and pound it in a Mortar: Then spread some of this Farm on Toasts of Bread handsomely cut, sour liches long and two broad: Butter the Bottom of

a Tart-pan, place the Toasts all over it, and bake them in an Oven; when they are bak'd, strew some Sugar over them, glaze them with a red-hot Fire-Shovel, and either serve them in Plates or little Dishes, or use them for Garnishings.

#### To make Toasts for Fish-Days.

Take the Flesh of a Carp, season'd with a little Salt, some Parsly, Lemon-Peel, some Biskets of bitter Almonds, and some fresh Butter: Mince all this well together, and put it into a Mortar with a little Sugar, the Yolks of three or four Eggs, and a little of the Crum of Bread soak'd in Cream; when all this is well pounded together, spread it upon Toasts, and observe the same Directions for the rest as in the last Receipt.

Spinage-Toasts. See p. 292.

#### To make a Ragoo of Sheep's TONGUES.

in boiling Water, and throw them into cold. Take two Pounds of Buttock-Beef, cut in Slices, lay them on the Bottom of a Sauce-pan with some Bards of Bacon, cover it and set it over a Stove. When it begins to stick to the Sauce-pan, throw in a Handful of Flour, and stir it all together over the Fire for some Time; then put in as much Water and Broth, of each an equal Quantity, as will just serve to cover your Tongues; which having plac'd in a Stew-pan, pour the above Ingredients upon them; season the whole with Pepper, Salt, sweet Herbs and Spices, Onions, Parsy, Cives, Carots, Parsnips and Lemon-peel, to stew them in it; then take them up and peel off the Skin, slit them in two, dip them in a little of the Far

which they were stew'd, drudge them with tery fine Crums of Bread; broil them, and serve them with a hash'd Sauce; which see in Page 14. Sometimes we serve them with some Essence of a Ham in the Bottom of a Dish, and the broil'd Tongues laid round it; and at other Times only with Verjuice, Salt and Pepper.

#### To farce Calves Tongues.

Cut a Hole in the Tongues with a very small Inife, at the End next the Throat, then thrust rour linger the whole Length of them, as if it were a Gut, taking care not to break the Skin in any Part of the Tongues: Then make a Farce with the Breasts of Fowls, a little Bit of a boil'd Ham of Bacon, some Mushrooms, Parsly, Cives, Roper, Salt, Nutmeg, and little blanch'd Bacon, a Piece of Beef-Sewet, and a little of the Crum of Bread loak'd in Cream; add the Yolks of three or four Eggs, hash all these Ingredients well together, and pound them in a Mortar; then farce your Tongues with it, and set them to stew à la Brid; when they are about half stew'd, put in a Ladeful of Beef-Gravy; and continue to stew hem. Serve them with a Ragoo of Veal-Sweetfreads, for which you have the Receipt, p. 231. They are proper for the first Course. At other Times vic ferve them with a Ragoo of a Ham of Bacon, or of Cucumbers, or of Endive, or lastly, Man a hash'd Sauce, all which see in their proper Places

#### To reast Calves Tongues.

When they are half stew'd à la Braise, take them up, peel them and lard them with small Lardons, dons,

dons, run a Skewer through them; tie them on a Spit and roast them till they are of a fine Colour. Serve them in Plates or little Dishes with some Essence of a Ham of Bacon, or with a Power rade.

#### To broil TROUTS.

them with a Napkin, we bind them about with Pack-thread, sprinkle them over with melted Butter and Salt; then broil them over a gentle Fire and keep turning them from Time to Time We serve them with a White Sauce made of Butter, a Pinch of Flour, Salt, Pepper, Nutmer some Capers, one Anchovie, and a very little Water and Vinegar: We keep turning the Sauce over the Stove till it come to a due Thickness, the having laid the Trouts in a Dish, pour the Sauce upon them and serve them.

We serve them too with a Ragoo of Multrooms or of Cucumbers, which see in their proper Places; and sometimes use a Cullis of Cray-file to bind the Sauce, but in this Case we put no Case

pers in it.

Note, We troil only the Middle-siz'd Trous.

#### To fry Trouts.

After having gutted, wash'd, and dry'd them we score them on the Sides, strew them over with Salt, drudge them with Flour, and fry them is clarify'd Butter, so serve them dry with fry Parsly.

We likewise dress Trouts all the several Way that we do Salmon, viz. with Champaign Wint

au Court Bouisson, farc'd, &c.

### que dress a TURBOT au Court-Bouillon:

The Aving gutted, wash'd and dry'd your Turbot, I sold it up in a Napkin, and lay it into a large round Sauce-pan. Put as much Salt and Water into another Sauce-pan as will be sufficient to boil it, stir it about from Time to Time, till the Salt is melted; then let it stand a while, and strain it through a linen Cloth into the Sauce-pan, to the Turbot. When it is enough, take off the Sauce-pan, and set it over live Embers; put in two Quarts of Milk; and let it stand till you are ready to serve; then take up the Turbot, lay it on a Napkin solded in a Dish. Let your Gartishing be green Parsly, so serve it for the first Course.

#### To dress a Turbot with Veal-Gravy.

flaving prepar'd your Turbot; lay it into a arge round Sauce-pan with a Seasoning of Salt, lepper, two Bunches of sweet Herbs, two Onions with Cloves, and one Bay-Leaf. Lay into nother Sauce-pan, two or three Pounds of a Filthat Veul out in Slices, and some Bards of Bacon; per the Sauce-pan and set it over a Stove with Mack three: When the Meat begins to stick, put a Fiere of Butter, and a small Handful of our. Stir it about over the Stove with a orden Spoon; and when it is brown, moisten Ittle good Broth, and scrape off with the Spoon that Licks to the Sauce-pan; cover the Turof With Shees of Bacon; make a Bottle of Cham-Find White Wine boiling hot, pour it on the the Veal-Gravy, and lay the Slices on the for it a stewing, and when it is enough

nough done, let it stand in the Liquor a Couple of Hours over live Embers, that it may have the Relish of it. Then serve it for the first Course with a Ragoo of Sweetbreads, Cocks-combs, Trustles and Mushrooms: Or with a Ragoo of Cray. fish.

We likewise dress a Turbot for Fish-Days in the same Manner; only that instead of the above Ingredients of Flesh, we use Butter and Fish-Broth, and serve it with a Ragoo of the Milts of Carps or with any other meagre Ragoo.

#### To bake a Turbot.

Lay some Butter in a Silver Dish of the Size of your Turbot, and spread it all over it; let you Seasoning be Salt, Pepper, a little scraped Nut meg, some minced Parsly, some whole Cives near a Pint of Champaign or White Wine: Cutoff the Head and Tail of the Turbot, and having laid it in the Dish, season it above as under, rule it over with melted Butter, drudge it well will Bread crumm'd very small, and bake it in an 0 ven; take care it be very brown, and serve it will a Cray-sish Cullis, or with a Sauce of Anchovies We sometimes too serve it dry.

#### To dress a TURKEY or Goose in Ragio.

Wing the Goose or Turkey, beat it down with a Cleaver, flat it on a Dresser, blanch it of in boiling Water, and when it is cold, lard with Lardons, as big as two Quills; but first season them with Pepper, Salt, Nutmeg, and beate Cloves; then season your Turkey or Goose, Ou fide and Inside, as you do for a Pie, and place in the Bottom of your brass Dish or great Sauce

# The Compleat Court-Cook. T. 307

pan, with a Pound of Sewet, and half a Pound of Bacon, both ent in Slices: Flour the Breast of vour Fowl, turn it down in your Sauce-pan; set it a stewing two Hours before you want it, over a clear Fire; put into it, at first, half a Pint of fat Broth or Gravy, then let it stew softly till it comes to a good Colour; put to it two whole Onions, two Bay-Leaves, and a Sprig of Thyme: Cover it with a Baking-Cover, .nd put a little dear Fire over the Top; you must look on it frequently that it burn not When the Breast is of a Briwness to your Mind, then turn the Back down, adding to it a little Broth or Gravy, till the stew'd tender. At the same Time, put over h- Fire, in another Sauce-pan, a Quarter of a found of Butter, a little Handful of Flour, and no Onions; rub it softly till it comes to a good Brown, then put to it a Quart of good Gravy. If n Winter-Time, your Ragoo may be Carots, Turep, and Onions, cut the Bigness of the Yolk of n Eg. fry'd in Hogs Lard, or clarify'd Butter. but full half-boil them, to take away the Overreagnets of your Roots and Onions, and boil dem tonder in your above Sauce; then put it We your Goose or Turkey, first taking the Fat Euch squeezing in half a Lemon; boil it up po moderate Thickness, a little thicker than a Fram. If your Fowl be of a good Colour, put or Ragoo under it, but none over. Let your familiang be fry'd Bread, cut in small Bits, and y'd Perfly betwixt.

You may ragoo any Fowl after the same Manet, or Butchers Meat. This Ragoo is properly to Rump of Beef, or a Surloin, an Ox-Head, a Giggot of Mutton, or Breast of Veal; but be for small Fowl, if you are in a Country where be can have any thing else. Yet for a Change,

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take for small Fowl, Morils, green or dry'd Mustrooms, according to the Season of the Year, A paragus cut Inch long, or Chesnuts. All, or my of these, may serve at a Time, as the Coutry can afford, or you may use a few forc'd Me Balls, stew'd off in your Sauce. Let your Ganishing be according to your Fancy. So serve for the first Course.

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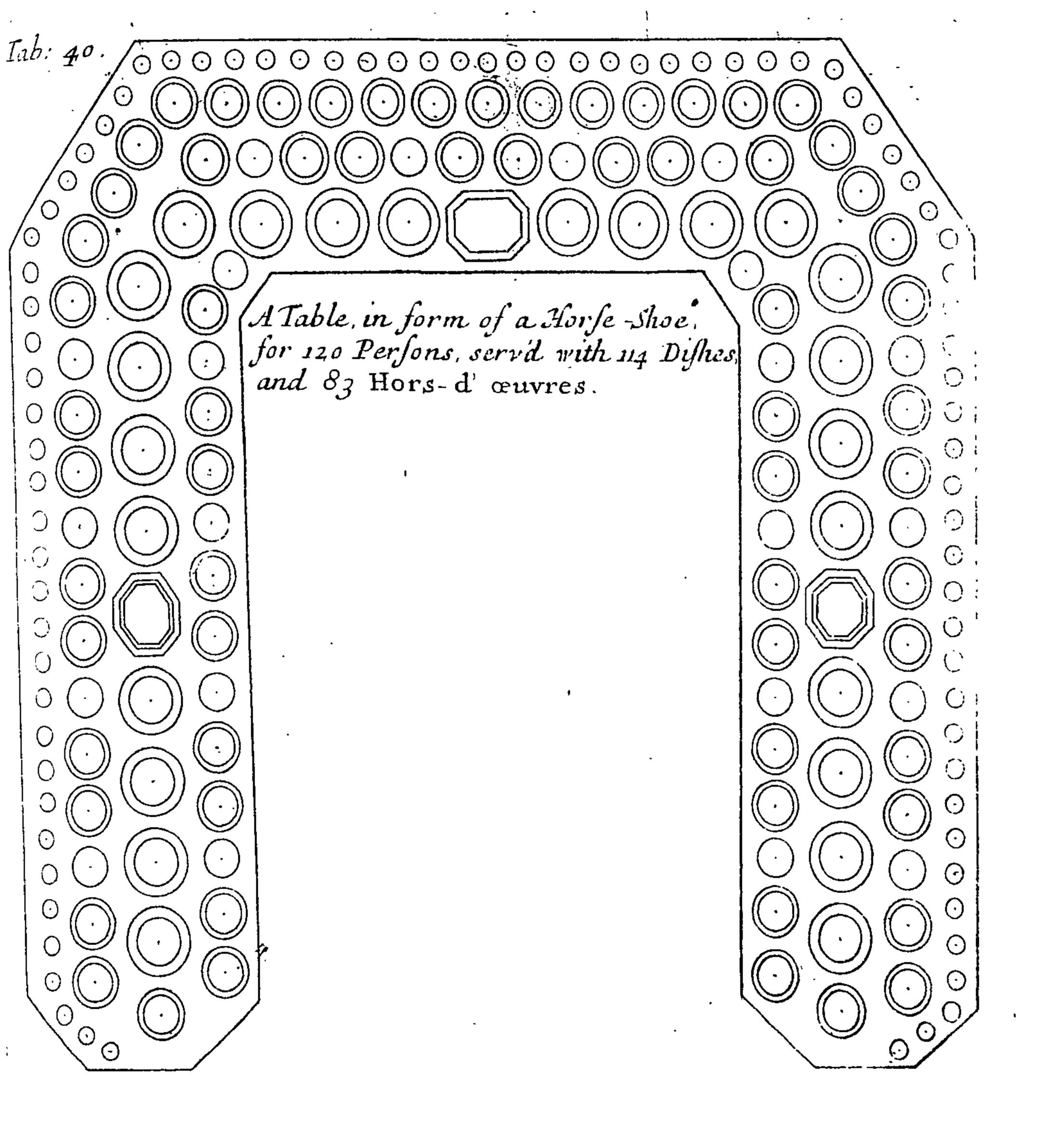
#### VEAL.

To dress Veul à la Bourgeoise.

with finall Lardons, season'd with a lit minced Cives and Parsly, Salt, Pepper, and Sces of all Sorts: Then having laid some Bards Bacon into a Stew-pan, place your Slices of Vupon them; the Fire ought to be very moder at first, just to keep the Meat sweating; but with has been kept so a little while, increase the Fto brown it on both Sides, then put in a lift Flour, and when that is brown likewise, moist the whole with good Broth, and stew it soft when it is enough, take off the Fat, bind it with Yolks of two or three Eggs beaten up in Vipuice, place it in a Dish and serve it.

### Te dress a Loin of Veal à la Braise.

Parboil your Loin of Veal, and lard it large Lardons, season'd as in the last Rece Garnish the Bottom of an oval Sauce-pan Slices of Bacon and Veal, season'd with Salt, leason'd with Sal



# The Compleat Court-Cook. V. 309

per, sweet Herbs and Spices, minced Parsly, Slices. of Onions, Carots, Parsnips and Lemon: Then lay in your Loin of Veal, the Kidney-side uppermost, season it over as under, cover it in like Manner with Slices of Veal and Bacon; so having cover'd your Sauce-pan very close, stew it with Fire over and under it. When it is enough, drain it well, then lay it in a Dish, pour upon it a Ragoo of Veal-Sweetbreads, Cocks-combs, Mushrooms, Morils and Trusses, or of Cucumbers, or of Letuce: So serve it for the first Course.

A Breast of Veal is dress'd and sery'd in the

lame Manner.

### To marinate a Quarter, or a Loin of Veal.

Having parboil'd and larded it as above, lay it into a large deep Dish, put to it a sufficient Quantity of Vinegar, together with Salt, Pepper, some Slices of Lemon and Onion, Bay-Leaves and whole Cives, and let it marinate in it three or sour Hours; then put it on a Spit, Bard it with Slices of a Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire: Put into the Dripping-Pan a Pound of Butter together with the Pickle in which you marinated the Veal, and baste it with it from Time to Time as it is toasting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk sire; so serve it with some Essence of Ham under t, and garnish'd with sry'd Veal-Cutlets.

### To make a Friesssee of Veal.

Take the lean End of a Loin of Veal roasted nd cold; cut it in little Slices. Put some Butter nto a Sauce-pan, and set it over a Stove; when

11

# 310 V. The Compleat Court-Cook.

cives and Parsly; keep this moving over the Fire a Minute or two, then put in the Veal; season it with Salt and Pepper, give it two or three Turns over the Stove, moisten it with a little Broth, and let it boil a little; then bind it with the Yolks of three or four Eggs beaten up in Cream with a little shred Parsly amongst it; keep moving it over the Fire till it is thicken'd, then serve it. Sometimes we make the Thickening with Verjuice instead of Cream.

### To make V E N I S O N-Semey.

Paste of a brown Loaf, grated small, an 0-range-Peel mine'd very small, two Pounds of Sugar, a Pint of White Wine; season it with Nutmeg and Salt, and mix all together with your Hand, and lap it about your Venison; bake it an Hour; then serve it with a little White or Rhenish Wine, boil'd ip with Spice and Sugar; and Sugar overit

### Ti die s l'enissen à la Royale in Blood.

Half roast it, then stew it, and make a Ragoo to it of Cucumbers, Sweetbreads, and Asparagus So scree it garnish'd with Petits and crisp Parsy.

### In wast a Shoulder or other Joint of Venison.

Lard it with big Lardons, season'd with Sala, Pepper, Nutmeg and pounded Cloves; then lay it a marinaring three or four Hours in White Wine, Verjaice, Salt, a Bunch of sweet Herbstonie Slices of green Lemon, and three or som Bay-Leaves. Roast it at a slack Fire; while it is roasting

# The Compleat Court-Cook. V. 311

soliting, baste it with its own Pickle; and when it is roasted, lay it into its own Dripping, bind the sauce with a good Cullis, and just before you serve it, put in some Capers, Vinegar, Verjuice,

or Juice of Lemon, and white Pepper.

We likewise roast Venison without marinating it: And in this Case we lard it with very small Lardons, wrap it up in Paper, and when it is roasted, serve it with a Sauce made of some good Cullis, some Essence of a Ham, Capers, Anchovies, Salt, Pepper, and a Drop of Vinegar: Or else with a sweet Sauce as follows. Take some Sugar, a little Salt, three or sour whole Cloves, some Cinnamon and a sew Slices of green Lemon; boil all this in a Glass of Vinegar, and serve it ander your Venison.

### To dress Venisson in Ragoo.

hard a Piece of Venison with large Lardons, scason'd with Salt and Pepper; toss it up in a Sauce-pan with melted Bacon; then set it to stew mend Broth or boiling Water, and two Glasses of White Wine, the Whole season'd with Salt, Numer, a Bunch of sweet Herbs, three or four Bay-Leaves, and some Slices of Lemon. It requires generally three or four Hours stewing, but innerlines less, according as it is more or less tender. When it is done enough, bind the Sauce stire good Cullis, and just before you serve, and some Capers and squeeze in the Juice of a Lemon.

W.

W

#### WEAVERS

RE an excellent Sea-fish, which we dress in the several Ways following:

#### To fry Weavers.

Having gutted, wash'd and clean'd your Weavers, score them on the Sides, drudge them with Flower, and fry them brown in oil'd Butter; then drain them, and serve them with fry'd Parsly, for a Dish of the first Course.

We also serve these fry'd Weavers with a Caper-Sauce as follows: Having melted the Bigness of two Walnuts of Butter in a Sauce-pan, put in a Pinch of Flower and brown it; then add some Cives, Parsiy and Mushrooms minced very small; put to it a little Fish-broth, season'd with Salt and Pepper; then lay in your fry'd Weavers to summer in it. When it is sufficiently diminish'd, take up your Weavers, lay them in a Dish, put a small Handrul of Capers into the Sauce, bind it with a brown Chillis, or with one of Cray-sish, pour it on the Weavers and serve them.

We like wife serve them with a Raggo of Cucumbers. To this End, peel three or four Cucumbers, cut them in two, take out the Core, then cut them in Dice, and lay them to marinate with Sait, Pepper, Vinegar, and a sliced Onion; when they have lain thus for two Hours, squeeze them in a Napkin; meit some Butter in a Saucepan, put in your Cucumbers, and brown them; then moisten them with Fish-broth, and make them

# The Compleat Court-Cook. W. 313

them summer over a slack Fire; when they are enough, take off the Fat, bind them with a brown Cullis, lay the Weavers to summer with the Cucumbers: Then dish them up, pour the Ragoo of Cucumbers upon them; so serve them.

#### To broil Weavers.

Having gutted, wash'd and dry'd them in a Napkin, score them on the Sides: Then rub them over with melted Butter and Salt, and broil them over a flack Fire, turning them from Time to Time to give them a good Colour. Take the Hearts of a dozen Lettice, and having blanch'd them in hot Water, throw them into cold; then squeeze them one by one. Melt in a Sauce-pan the Bigness of an Egg of Butter, put to it a Pinch of Flower, and keep in always moving till it is boun! Then having cut the Lettice in two, put them into the Sauce-pan, give them four or five Turus, moisten them with Fish-broth, season the Whole with Salt, Pepper, a Bunch of sweet Herbs, and let it simmer over a gentle Fire. When the Lettice are enough stew'd, take off the Fat, bind tueto with a Cray-fish Cullis, and having pour'd this Ragoo into a Dish, lay the broil'd Weavers handismely upon it, so serve them.

We likewise serve these broil'd Weavers with a Rayco of Trustes or of Mushrooms; as also with in Anchovy-Sauce, or with a Cullis of Cray-sish, which see in their respective Places.

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### To dress Weavers with Oysters.

Having gutted and prepar'd your Weavers, place them in a Sauce-pan of a convenient Size, and season them with Salt, Pepper, Spices, a Couple of Onions, a Bay-Leaf, a little Parsly, and a Slice or two of Lemon; put to them a Pint of White Wine, with a little Fish-broth and Butter. Melt a Piecc of Butter in another Sauce-pan, and make a Brown with a little Flower; pour into this the Liquor from your Weavers, and when it has just boil'd, pour it all back again upon them and stew them in it. When they are enough, drain them well, and having laid them in a Dish, pour upon them a Ragoo of Oysters, which you must have ready for that Purpose according to the Receipt, p. 143. and serve them.

We likewise serve them with a Ragoo of Milty

for which see the Receipt, p. 238.

### To make a Frierssee of Weavers.

Having prepar'd your Weavers, cut them in Pieces; and having melted in a Sauce-pan a Piece of fresh Butter, put them in it with some Mushrooms and Trusses, season'd with Salt, Pepper, and a Bunch of sweet Herbs. Toss up all thistogether over a brisk Fire, put in a Pinch of Flower, taking care that it do not stick to the Sauce-pan; moisten the Whole with a little Fish-broth and White Wine, that you have made boil before, and let it stew over a gentle Fire. When it is thus stewing, prepare a Thickening with the Yolks of three or four Eggs beaten up in Verjuice and a little

# The Compleat Court-Cook. W. 315

little minced Parsly: The Fricassee being boil'd away as it ought to be, put in the Thickening, keep moving it over the Stove, taking care that it do not curdle. Then dish it up, and serve it.

### To farce Weavers.

Having gutted, wash'd and dry'd them, make a Farce as follows: Bone a Weaver, lay the Flesh on a Table, together with some Mushrooms, a litde minced Parsly and Cives, season'd with Salt, Pepper, and a little Nutmeg; mince all this together, put to it a Piece of fresh Butter, the Yolks of two raw Eggs, the Crum of a French, Roll soak'd in Cream, and pound it all together in Mertar: Then take out your Farce upon a Plate, farce your Weavers with it by the Gills, and place them in a Sauce-pan. Take a Carp, scale it, gut n. and cut it in Pieces: Ser over a Stove a Piece ci Butter in a Sauce-pan, peel half a dozen Orous, and cut them in Slices: The Butter being nelted put them into the Sauce-pan, with a Caur and a Parsnip cut likewise in Slices, and stir, than about with a Spoon. When they are half tris, put in some Flower, and continue to Lown them, keeping them always moving. When ther are full brown, put in the Pieces of Carp, the two or three Turns over the Stove, moi-Len e with thin Pease-Soop, to which add a In: If White Wine; season the Whole with Salt, Appen, sweet Herbs and Spices, Parsly, Cives, and time fliced Mushrooms: Stew all this togemer and when it is enough, strain it through a Sier squeezing the Fish with a wooden Ladle. Ich inne of this Liquor, pour it on the farced inco con that are in the Sauce-pan, and set them

# 316 W. The Compleat Court-Cook.

them well, and having laid them in a Dish, pour over them a Ragoo of Mushrooms, or of green Trusies, or any other that you think convenient.

#### To bake Heavers.

Having farced them in the Manner directed in the last Receipt, score them on the Sides: Then garnish with Butter the Bottom of a Pasty-pan, lay in a Seasoning of Salt, Pepper, Nutmeg, a very little sweet Herbs, some whole Cives, and a little minced Parsly: Lay in the Weavers upon this, and strew over them some Salt, Pepper, grated Nutmeg and shred Parsly; pour in half a Pint of Champaign Wine, sprinkle them over with melted Butter, drudge them with very small Crums of Bread, and set them to bake in an Oven. When they are all well baked and brown, take off the Fat, pour on them a little Cray-sist Cullis, or an Anchovy-Sauce, and serve them.

We likewise serve them with all Sorts of Ragoos; that is to say, we pour a Ragoo into a Dish, and lay the baked Weavers upon it.

#### To roaft Weavers.

Lard them with Bits of Eels and Anchovier, thrust a Skewer through each Weaver, and the them to the Spit: Put into the Dripping-pans which must be very clean, a little Vinegar, a Quarter of a Pint of Fish-broth, some whole Cives, some Onions, cut in Slices, some Slices of Lemon, together with Salt and Pepper; lay down your Weavers, and baste them with this pickles.

# The Compleat Court-Cook. W. 317

pickle while they are roasting. Mean while make a hash'd Sauce as follows: Mince one raw Trusse and a Couple of Mushrooms, a little Parsly and Cives, all upon a Plate by themselves: Melt a little Bit of Butter in a Sauce-pan, to which put a Pinch of Flower and brown it; then put to it first the Cives, then the Parily, and next the Truffe and Mushrooms; give all this together three or sour Turns over the Stove, moisten it with a little Fish-broth, season'd with Pepper and Salt, and make it simmer over a slack Fire: When it is unl'ed away as it ought, put in an Anchovy and iome Capers, and bind it with a good Cullis. Then having taken up the Weavers and laid them m a Dish, pour this Sauce upon them, and serve unem.

Or else you may lard them with Bacon, and toast them as above, basting them with the following Pickle: Put into the Dripping-pan a little Vinegar, with a little Essence of a Westphalia Hama some Pepper, a little Salt, some Onions on in Slices, some whole Cives, some sliced Lemon and a Piece of Butter; while the Weavers are roasting, baste them with this Pickle; and when you have dish'd them up, pour on them an Little of a Ham, and serve them.

#### The Meavers with a Ragoo of a Westphalia-Ham.

Having gutted, wash'd and dry'd the Weavers, tessen them with Salt, Pepper, Spices, a very attle sweet Herbs, and an Onion; then lay them in a Sauce-pan of a Size just to hold them: Take a Pound and a half of a Fillet of Veal, cut it is Sices, and lay it on the Bottom of a Sauce-

# W. The Compleat Court-Cook.

pan, and set it to sweat over a Stove; when it begins to stick as when you make Veal-Gravy, put to it a little melted Bacon, and a Spoonful of Flower, stir it about with a Spoon over a Stove; and when it is brown moisten it with Broth and Gravy, of each an equal Quantity: Set over the Fire a Pint of Champaign or White Wine, and make it boil, then pour it into the Sauce-pan to your Weavers, as likewise the Veal-Gravy, and keep them simmering in it over a slack Fire. Mean while make a Ragoo as follows. Cut some Slices of a Westphalia-Ham, and beat them; then cut them in very small Slices and lay them into a Sauce-pan, cover it and set it over a Stove; when they begin to stick to the Bottom of the Sauce-pan, moisten them with Gravy, put to them some small Mushrooms, and make them simmer over a slack Fire: When the Gravy is pretty well wasted away, bind your Ragoo with a Cullis of Veal and Ham, and set it over live Embers. When the Weavers are enough done, take them out of their Liquor and drain them, then lay them in a Dish, garnish them with your Slices of Ham, pour the Liquor of the Ragoo upon them, and serve them for the first Course.

#### To make a WESTPHALIA-HAM.

AKE a Peck of Bay-Salt, four Ounces of Salt-Petre, and six Ounces of brown Sugar; put as much Water to it as will bear Eggs, and then put in vour Hams, so as the Liquor may be about an Inch thick over them. Let them lie in this Pickle three Weeks, then take them out

and

# The Compleat Court-Cook. W. 319

and dry them with a Cloth, and hang them up in a Chimney ten Days. This Pickle will last a Quarter of a Year.

To diess WOODCOCKS for the first Course.

JUT your Woodcocks in four Pieces, and fave the Entrails to make a Thickening for the Sauce. Then put the Quarters of the Woodcocks into a Sauce-pan, with some sliced Trusles, fine Veal Sweetbreads, and some Mushrooms: Toss up all this together with melted Bacon, and moisten it with good Beef-Gravy: Season the Whole with Salt, white Pepper and Cives, and the to it a Couple of Glasses of Wine. Boil it all well rogether, and when it is enough, mix amongst the Sauce the Entrails you saved, to thicken it: Or else you may for that Purpose make use of a Cullis of Woodcocks, or some other good Cullis; but remember first to take off the Intvery clean. You may besides, add to it one Spoonful of the Essence of a Ham. So lay som Woodcocks in a Dish, pour the Ragoo upon them, squeeze in the Juice of an Orange, and there shem as above.

Te make a Salmi of Moodcocks.

When your Woodcocks are half roasted, cut come in Pieces, and put them into a Sauce-park of Wine proportionable to that the Woodcocks. Put to them some minced brides and Mushrooms, a little Anchovy and some

320 W. The Compleat Court-Cook

some Capers, and stew the Whole together, but without boiling; before you serve, take off the Fat; bind the Sauce with some good Cullis, squeeze in the Juice of an Orange and serve them.

Note, We make a Surtout of Woodcocks in the same Manner we do one of Pigeons, which see in Letter P. p. 191. See likewise the Receipt for making a Woodcock-Pie, p. 165.

The END of the Receipts:

## A Bill of Fare for every Season of the Lear.

For January.

Eirst Course.

Bique of Fish

Fish

Bique of Fish

Bique of Fish

Fish

Bique of Fish

Bique of

Second Courfy.

Mild-Powl of all Sorts

Thine of Salmon broil'd with

Smelts

Ind. of all Sorts

See of Stargeon

Jollar'd Pig

Dry'd Tongues, with falt

Sallads

Marinated Lifft.

I: February.,

Il. ft Course.

Description of description of the Cylindrical Shrimps land of the grant with Eggs land Proiled Ecls with Carps and broiled Ecls with Eggs

Chine of Mutton, with Pickles

Dish of Scotch-Collops

Dish of Salmigondin.

Second Course:

Fat Chickens and tame Pigeons
Asparagus and Lupins
Tanzy and Fritters
Dish of Fruit of Sorts
Dish of fry'd Soles.
Dish of Tarts, Custards and
Chesecakes.

For March.

First Course.

roil'd with Soop de Santè
Soop de Santè
Westphalia-Ham and Pigeons
Batelio Pye
Pole of Ling
with salt. Dish of roasted Tongues and
Udders
Pease-Soop
Almond Puddings of Sorts
Olives of Veal à-li-mode
Dish of Mullets boil'd.

Second Course.

Broil'd Pike
Dish of Notrs, Luffs, and
Quails
Skerret Pye
Dish of Jellies of Sorts
Dish of Fruit of Sorts
Dish cream'd Taxts

For April.

First Course.

Chickens
Dish of hash'd Carps
Bisque of Pigeons
Lumber Pye
Chine of Veal
Grand Sallad
Beef a-la-mode
Almond Florentines
Fricassee of Chickens
Dish of Cultards.

Second Courfe.

Green Geese and Ducklings
Butter'd Crab, with Smelts
fry'd
Dish of sucking Rabbets
Rock of Snow and Sillabubs
Dish of souc'd Mullets
Butter'd Apple-Pie
March Pain.

For May.

First Course.

Cray-fish Soop
Dish of Sweet Puddings of
Colours
Chicken-Pye
Calves-Head hash'd
Ckine of Mutton
Grand Sallad
Roasted Fowls is la daube
Roasted Tongues and Udders
Raggoo of Veal, &c.

Second Courfe.

Dish of young Turkeys kn
ed, and Qualk
Dish of Pease
Bisque of Shell-fish
Roasted Lobsters
Green Geese
Dish of Sweetmeats
Oringado Pye
Dish of Lemon and Chocols
Creams
Dish of collar d Eels, wi
Cray-fish.

For June.

First Course.

Oasted Pike and Sme
Westphalia Ham a
young Fowls
Marrow Puddings
Haunch of Venison roasted
Ragoo of Lamb stones a
Sweetbreads
Fricassee of young Rabes
Fricasse of young Rabes
Dish of Mullers
Roasted Fowls
Dish of Custards

Second Courfe.

Dish of young Pheasants
Dish of fry'd Soles and E
Potato-Pye
Jole of Sturgeon
Dish of Tarts and Chee

cakes
Dish of Fruit of Sorts
Sillabubs.

### every Season of the Year.

For July.

First Course.

rock Salmon, with butter'd Lobster
Dish of Scotch-Collops
Chine of Veal
Venilon Pasty
Grand Sallad
Roasted Geese and Ducklings
Patty Royal
Rossied Pig larded
Rew'd Carps
Dish of Chickens boil'd with
Eacon, &c.

Second Course.

Oth of Partridges and Quails
of Lobsters and Prawns
of Ducks and tame Pigeous
of Jellies
of Fruit
of marmated Fish
oth of Tarts of Sorts.

Fir August.

First Course.

Chickens

The Ch

White Fricasses of Chickens Roasted Turkeys larded Almond Florentines Beef à-la-mode.

Second Course.

Dish of Pheasants and Partridges
Roasted Lobsters
Broil'd Pike
Creamed Tart
Rock of Snow and 5illabube
Dish of Sweetmears
Salmigondin.

For September.

First Course.

Oil'd Pullets with OyDifters, Bacon, &c.
Bisque of Fish
Batelio-Pie
Chine of Mutton
Dish of Pickles
Roasted Geese
Lumber-Pie
Olives of Veal with Ragoo
Dish of boil'd Pigeons with
Bacon

Second Course.

Dish of Ducks and Teal Dish of fry'd Soles Butter'd Apple-Pie Jole of Sturgeon Dish of Fruit March Pan.



First Course.

Estphalia - Ham and Fowls Cods-Head with Shrimps and Orliers Haunch of Doc with Udder a la Force. Mine'd Pies

Chine and Turkey Bisque of Pigeons Roafted Tongues and Udders Scotch-Collops Lumber-Pie.

Second Course.

Wild Fowl of Sorts Chine of Salmon broil'd Artichoke-Pie Bro.l'd Ecl and Smelts Salmigendin Dith of Fruit. Dish of Tarts and Custards.

For November. c, : First Course.

Oil'd Fowls with Savoys, Bacon. &c. Dith of stew'd Carps and scollop'd Oysters Chine of Veal and Ragor Sallad and Pickles Venilon-Paffy Roafted Geefe Calves-Head hash'd Dish of Gurnets Grand Patty Possted Hen-Turkey Villa. Oyffer &

Second Course.

Chine of Salmon and Smelt Wild Fowl of Sorts Potato-Pie Slic'd Tongues with Pickles Dish of Jellies ... Dish of Fruit Quince-Pie.

For December.

First Course.

Estphalia - Ham a Soop with Teal Turbot with Shrimps and Oysters Marrow-Pudding Chine of Bacon and Turke Batelio-Pic Roasted Tongue and Udde and Hare Pullets and Oysters, Sar cidges, &. Minc'd Pies Cods Head with Shrimps.

Second Course.

Roasted Pheasants and Pa tridges Bisque of Shell-fish Tanfy. I) ih of rousted Ducks st Teals Tole of Sturgeon Pear-Tart cream'd Dish of Sweetments Dish of Fruit of Sorts

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